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ONE
THOUSAND SALADS

BY
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CONTENTS

	PAGE
I.—PROPER SALADS—AND OTHERS.	I
II.—SALAD DRESSINGS AND ASPICS	6
III.—FISH SALADS	50
IV.—MEAT SALADS	88
V.—VEGETABLE SALADS	125
VI.—FRUIT SALADS	226
VII.—EGG SALADS	252
VIII.—CHEESE AND NUT SALADS	262
IX.—CHEESE DISHES	274
X.—CANAPES	343
XI.—SANDWICH FILLINGS	370
XII.—BACK TALK	397
XIII.—ADDITIONAL RECIPES	398
INDEX	409

ONE THOUSAND SALADS

PROPER SALADS—AND OTHERS

In no phase of the culinary art is genius so necessary as in the compounding of a salad. An ignorant cook can roast a leg of mutton, broil a steak, or bake a potato. By a few moments' study of any good cook-book, she can achieve a passable soup or some simple dessert, but the making of the simplest salad will betray her skill—or the lack of it.

It has been said that no one who does not love to cook can ever make a good salad. Observe the difference between the restaurant compound, heavily garnished and stiffly arranged, and the epicurean dish made at the table by one who knows what he is doing!

Fruit and vegetable salads only are permissible at dinner. The fish and meat salads, with the heavier Mayonnaise, are suitable for luncheon, supper, high tea, and those Bohemian feasts which begin at the mystic hour of midnight. As the *pièce de résistance* of a reception or wedding supper, or even at the home dinner table in summer, where no other

meat is served, the fish or meat salad with Mayonnaise holds an honored and proper place.

Many a strange dish masquerades under the name of salad. Potato salad, for instance, is not a salad in any sense of the word. It is merely cold potato, with a cold sauce—good, no doubt, but not salad.

The "boiled dressings," also, are not salad dressings, but cold sauces with which cold vegetables may be served. Contrary to a notion widely prevalent in the rural districts, salads cannot be made without oil. Olive-oil is as important to a salad as a door is to a barn, and, unless there is oil in it, it is n't salad, though it may be good, and as indigestible as any salad that ever made one sit up with a hot water bag until four A.M.

The boiled dressings are included in this book as a concession to people who "cannot use oil" and who wish to think they are eating salad. All of the boiled dressings are appropriate for potatoes and raw cabbage and a few other vegetables. They combine well with meat, fish, and vegetables in making sandwich fillings, and have their own distinct and proper uses, though they play no part whatever in the making of a real salad.

Pure olive-oil is palest green in color, clear, almost as crystal, and has a faint, nutty, appetizing perfume. The native oils are well worthy of attention. A good quality of

oil comes in cans at \$1.65 for two quarts. It should never be purchased in less than quart packages when economy is to be considered. It should be kept in a dark, cool place, but should never be frozen. A two-quart can will last for a long time, unless too many Mayonnaises are made.

Tarragon vinegar can be bought at most groceries, or it may be easily made by steeping the fresh herb in good vinegar. Celery vinegar may be made from celery seed and vinegar, and cucumber or chervil vinegar will bring a grateful hint of the garden in winter, when fresh salad materials are scarce. Many good salad-makers prefer to steep the onion and garlic in vinegar and use the vinegar in the dressing, rather than to use the minced onion and garlic in the salad.

By the wise use of garlic is a good cook known. Outside of Bohemia, it is the fashion to turn up one's nose at the mention of the savory, but pungent herb. Yet these same people will speak appreciatively of the good cooking in France and Italy, or at the foreign restaurants, and wonder, vaguely, why Americans can never produce the same results.

An astonishing amount of garlic can be put into a salad and its presence never be definitely known, but wisdom bids the salad-maker use very little. Rubbing the bowl with the cut surface of a clove of garlic will diffuse a delicate flavor all through the salad.

Minced garlic may be soaked in French dressing for an hour or two, and the dressing strained and thoroughly beaten before serving. Or, in making French dressing, a bean of garlic is often rubbed smooth with the salt before the oil, pepper, and vinegar are added.

It is usually better to make French dressing at the table, as the salad must be served as soon as it is thoroughly mixed. There should be no superfluous dressing in the bottom of the bowl. Every leaf should be coated evenly with the dressing. A Russian wooden bowl, and a boxwood fork and spoon are, for some occult reason, more attractive than anything else. In Spain, bits of bread are put into the salad bowl to absorb the superfluous dressing and the bread is served with the salad. If the dressing is too sour to be palatable when bread is soaked in it, it is n't made right.

Pickles and relishes may appropriately be sour—salads never. The true salad is fresh, piquant, well blended, and appetizing both in appearance and taste. Endless combinations are possible and many a successful salad is the result of a daring experiment with materials at hand.

With the exception of onion, garlic, and parsley, ingredients for salad are cut—never chopped. The Dutch, Russian, and Polish salads—which are not really salads—are in a class by themselves. (So is hash.)

Lettuce must be crisp, cold, and *dry*. Tomatoes must be drained in a colander, for liquids, other than the dressing, spoil a salad. Dry and tasteless materials may be given savor by marinating in French dressing.

Salad-making requires the best of materials, a deft touch, a sense of harmony and proportion, and, more than all, the artist's love of his art. No dinner is complete without a salad. A poor one spoils the dinner, but a good one may redeem it from approaching failure.

Cheese dishes, canapes, and sandwich fillings are included in this book because there happened to be room for them, and because, in a way, they belong with salads. Cheese and salad are dear friends of long standing; so much so, indeed, that the hostess who can offer her guests a proper salad, a bit of good cheese, ripe fruit, fresh bread and butter, and a cup of perfect coffee, need not fear to ask king or emperor to dine.

All of which is respectfully submitted by

O. G.

SALAD DRESSINGS AND ASPICS

FRENCH DRESSING

Put a pinch each of salt and paprika into a small bowl. Rub the inside of the bowl with cut garlic if desired. Put in four tablespoonfuls of the best olive-oil and stir until the salt is dissolved. Add one tablespoonful of vinegar and stir and beat until no separate globules of oil are visible. Cider vinegar or any of the flavored vinegars may be used. Sometimes three tablespoonfuls of oil are used to one of vinegar.

SEASONINGS FOR FRENCH DRESSING

To French dressing made according to directions given above may be added at discretion anchovy essence, anchovy paste, celery salt, celery pepper, chilli pepper, curry powder, pounded cardamon seed, minced chervil, minced chives, chutney, capers, grated cheese, caviare, minced garlic, onion, horseradish, mustard either made or dry, Worcestershire Sauce, mushroom, walnut, or tomato catsup, mint, parsley, thyme, savory, sage, marjoram, tarragon, minced olives or

pickles, shrimp essence, sardine paste, chopped truffles or pimentos.

FRENCH DRESSING FOR FRUIT SALADS

Prepare according to directions given for French dressing, using lemon-juice or wine instead of vinegar and omitting the paprika. Fruit-juice, Claret, White wine, Brandy, Rum, Port, Sherry, Madeira, Rhine wine, and lime-juice are all used in dressing for fruit salads. If additional seasoning is desired, add powdered cinnamon, nutmeg, ginger or mace, or chopped candied fruits. For some salads sweet wine may be used in the dressing.

MAYONNAISE

Put an earthen bowl into a larger one containing cracked ice. Break into it the yolks of two fresh eggs, add a pinch each of salt and paprika and half a teaspoonful or more of dry mustard. Mix thoroughly and add oil drop by drop at first. A clear spot forming upon the egg is the test of the proper quantity of oil. Use a silver teaspoon for mixing and beat constantly. If the Mayonnaise should curdle, put it on the ice for an hour, or add a few drops of lemon-juice. When a cupful or more of oil has been used and the dressing is stiff enough to cut with a knife, add the

juice of half a lemon, or more, according to taste. Cover with paraffine paper and keep on ice until ready to serve. For fruit salads, omit the mustard and pepper and at the last fold in a little cream whipped solid. Veal or chicken jelly may also be mixed with Mayonnaise. Chopped sweet herbs, pickles, olives, capers, onions, garlic, shrimp paste, horseradish and caviare are used to season Mayonnaise. Chopped olives, pickles, and capers with a little onion or garlic, if desired, make Tartar Sauce when added to Mayonnaise.

BOILED DRESSING—I

Thicken a cupful of boiling cream with a tablespoonful of corn-starch rubbed smooth with a heaping tablespoonful of butter, take from the fire, cool, thin and season to taste with salt, pepper, mustard, and lemon-juice or vinegar.

BOILED DRESSING—II

Cook half a cupful of water with a teaspoonful of corn-starch rubbed smooth in a little cold water; cool; mix three tablespoonfuls of French mustard with six tablespoonfuls of oil; add two teaspoonfuls of sugar, one teaspoonful of salt, and four tablespoonfuls of vinegar. Add the corn-starch mixture, mix thoroughly, add a table-

spoonful of unsweetened condensed milk, and serve.

BOILED DRESSING—III

Bring to the boil one cupful of diluted vinegar, a tablespoonful each of butter and sugar, and salt and pepper to season. Cool, add two tablespoonfuls of thick sour cream, and serve.

BOILED DRESSING—IV

Mix three tablespoonfuls of sugar, two tablespoonfuls of flour, half a teaspoonful each of salt and celery salt, and a dash of cayenne. Add half a cupful each of vinegar and water and a tablespoonful of butter. Bring to the boil and add gradually one egg well beaten. Take from the fire, cool, and add a cupful of cream, whipped solid.

BOILED DRESSING—V

Bring half a cupful of vinegar to the boil, with two teaspoonfuls of sugar, half a teaspoonful each of salt and mustard, and a dash of pepper. Thicken with one-fourth cupful of butter creamed with a teaspoonful of flour, and cook until smooth and thick, stirring constantly. Take from the fire and add the yolk of an egg well beaten. Cool, and if

desired add a cupful of sweet or sour cream or buttermilk.

BOILED DRESSING—VI

Boil half a cupful of vinegar with two teaspoonfuls of sugar, and salt, pepper, and mustard to season. Rub one-fourth cupful of butter to a cream with a teaspoonful of flour, pour the boiling vinegar on it, and cook for five minutes. Take from the fire and add one egg well beaten. Cool and serve.

BOILED DRESSING—VII

Beat the yolk of an egg with a teaspoonful of sugar, a pinch of celery seed, a tablespoonful of melted butter, and salt, pepper, and mustard to taste. Bring to the boil half a cupful of diluted vinegar, pour it upon the egg mixture, and add a teaspoonful of flour, rubbed smooth with a little cold vinegar. Cook in a double boiler until thick, stirring constantly, and chill.

BOILED DRESSING—VIII

Cream one tablespoonful each of butter and flour, add one egg well beaten, a teaspoonful of sugar, and a pinch each of pepper and mustard, and salt to taste. Add four tablespoonfuls of vinegar and cook slowly until thick. Cool, and just before serving, add a little whipped cream.

BOILED DRESSING—IX

Mix a teaspoonful each of salt, sugar and flour with a pinch of dry mustard and a beaten egg. Add two tablespoonfuls of butter, three-fourths cupful of milk, a little pepper, and one-fourth cupful of diluted vinegar. Cook until thick in a double boiler, stirring constantly, strain, and cool.

BOILED DRESSING—X

Mix two teaspoonfuls each of sugar, flour, and salt with a teaspoonful of mustard, a beaten egg, half a cupful of cold water, and a dash of cayenne. Add one cupful of boiling diluted vinegar, mix thoroughly, add a tablespoonful of butter, one egg well beaten, and half a cupful of cream. Mix thoroughly and cool.

BOILED DRESSING—XI

Cream one-fourth cupful of butter and add gradually an egg beaten separately. Add two tablespoonfuls of sugar, and salt, mustard, and paprika to season. Add gradually a cupful of boiling diluted vinegar and cook until thick in a double boiler, stirring constantly.

BOILED DRESSING—XII

Thicken a cupful of cream with a table-

spoonful of flour rubbed smooth in cold water or milk, add two tablespoonfuls of powdered sugar, take from the fire, and when nearly cool, add the stiffly beaten whites of two eggs. When quite cold, add two tablespoonfuls of oil, a teaspoonful each of salt and mustard, pepper to taste, and three tablespoonfuls of vinegar. Serve immediately.

BOILED DRESSING—XIII

Beat the yolks of two eggs with a tablespoonful of sugar and a teaspoonful each of salt and mustard. Add gradually half a cupful of melted butter or oil, the beaten whites of the eggs, and half a cupful of lemon-juice or vinegar. Cook in a double boiler until it thickens, stirring constantly.

BOILED DRESSING—XIV

Mix a cupful of warm water, a tablespoonful of mustard, half a teaspoonful each of salt and sugar, and add gradually half a cupful of oil, cream, or melted butter. Bring to the boil, take from the fire, add two eggs well beaten, and cook until thick, stirring constantly. Take from the fire, add half a cupful of vinegar, and cool.

BOILED DRESSING—XV

Mix a heaping teaspoonful of mustard with

two teaspoonfuls of powdered sugar, a teaspoonful of salt and a dash of cayenne. Add gradually two tablespoonfuls of oil and two eggs well beaten. Add one-half cupful of diluted vinegar and cook in a double boiler until thick, stirring constantly. Strain and cool.

BOILED DRESSING—XVI

Beat the yolks of two eggs with salt, sugar, cayenne, and mustard to season. Add two tablespoonfuls of vinegar and cook until thick, stirring constantly. Take from the fire and add a teaspoonful of butter or oil and two tablespoonfuls of lemon-juice. Thin with cream before serving.

BOILED DRESSING—XVII

Beat the yolks of two eggs and add slowly four tablespoonfuls of oil and two tablespoonfuls of vinegar. Cook in a double boiler until it begins to thicken, take from the fire and beat until cold. Add a pinch of salt, a teaspoonful of sugar, and two tablespoonfuls of French mustard. Add the whites of the eggs beaten to a stiff froth, and just before serving add half a cupful of whipped cream.

BOILED DRESSING—XVIII

Beat together two eggs, two tablespoonfuls

each of sugar and cream, one teaspoonful each of salt, melted butter, and made mustard, and add two-thirds cupful of diluted vinegar. Bring to the boil, cool, and thin with cream.

BOILED DRESSING—XIX

Mix two well-beaten eggs with a cupful of vinegar, a tablespoonful of sugar, and salt, pepper, and mustard to season. Bring slowly to the boil, add a teaspoonful of butter, take from the fire and cool.

BOILED DRESSING—XX

Beat the yolks of two eggs with a tablespoonful of melted butter, and salt, pepper, mustard, and celery salt to season. Add a cupful of boiling cream and cook in a double boiler until thick. Take from the fire, cool, and add two tablespoonfuls of vinegar.

BOILED DRESSING—XXI

Beat the yolks of two eggs with a teaspoonful each of salt and mustard, add two-thirds cupful of diluted vinegar, bring to the boil, cool and add two tablespoonfuls of thick sweet or sour cream.

BOILED DRESSING—XXII

Mix two well-beaten eggs with salt, pepper, sugar, and mustard to season. Add one cup-

ful of boiling vinegar and cook until thick in a double boiler, stirring constantly.

BOILED DRESSING—XXIII

Mix a teaspoonful each of salt, mustard, and flour with two tablespoonfuls of sugar and a dash of cayenne pepper. Add the yolks of two eggs well beaten, a tablespoonful of butter and three-fourths cupful of milk. Add very slowly one-fourth cupful of vinegar and cook until thick in a double boiler, then strain and cool.

BOILED DRESSING—XXIV

Cream two tablespoonfuls of butter with a teaspoonful each of sugar and salt, half a teaspoonful of mustard and a dash of cayenne. Beat the yolks of two eggs, add four tablespoonfuls of boiling vinegar and cook until thick, stirring constantly. Take from the fire, add the seasoning, beat thoroughly and cool. Add half a cupful of whipped cream just before serving.

BOILED DRESSING—XXV

Mix two tablespoonfuls of sugar, half a teaspoonful of salt, a teaspoonful of dry mustard and a dash of paprika. Beat two eggs, add the seasoning, and eight tablespoonfuls of diluted vinegar. Cook until thick,

stirring constantly, add a heaping tablespoonful of butter, take from the fire and cool. Just before serving, add half a cupful or less of thick cream, either sweet or sour. A little onion-juice may be added to the seasoning if desired.

BOILED DRESSING—XXVI

Mix a heaping tablespoonful of sugar with a teaspoonful of mustard and a pinch of salt. Add two eggs well beaten, half a cupful of cream, and half a cupful of vinegar which may be diluted if desired. Cook until thick in a double boiler, stirring constantly, and cool.

BOILED DRESSING—XXVII

Thicken half a cupful of boiling water with a teaspoonful of flour rubbed smooth in a little cold water. Add a tablespoonful of butter broken into bits, take from the fire and add gradually two tablespoonfuls of vinegar, two tablespoonfuls of French mustard, a pinch of salt, and a teaspoonful of sugar. Add the yolks of two eggs well beaten, fold in the stiffly beaten whites and serve.

BOILED DRESSING—XXVIII

Beat the yolks of two eggs with a teaspoonful of sugar and a pinch of salt. Add gradually half a cupful of melted butter, and two

tablespoonfuls of vinegar. Cook in a double boiler until it begins to thicken, take from the fire, beat until cold, and add two tablespoonfuls of French mustard. Fold in the stiffly beaten whites of the eggs and add two or three tablespoonfuls of cream.

BOILED DRESSING—XXIX

Cream two tablespoonfuls of butter, add half a teaspoonful each of salt, mustard, and paprika, add three-fourths cupful of hot milk and a teaspoonful of sugar. Add gradually the yolks of two eggs slightly beaten and cook until thick in a double boiler, stirring constantly. Add gradually three tablespoonfuls of hot vinegar, strain, and cool.

BOILED DRESSING—XXX

Cook together one tablespoonful each of butter and sugar, two teaspoonfuls of mustard, two eggs well beaten, one cupful of diluted vinegar, and salt and pepper to season. When smooth and thick, take from the fire and add six tablespoonfuls of cream.

BOILED DRESSING—XXXI

Beat together two eggs, a tablespoonful of butter, melted, a teaspoonful of mustard, a little pepper, and a cupful of diluted vinegar. Cook until thick in a double boiler stirring constantly.

BOILED DRESSING—XXXII

Bring to the boil three tablespoonfuls of vinegar, add the yolks of two eggs well beaten, take from the fire, add a teaspoonful of butter, cool, season with salt, pepper, sugar, and mustard, and thin with cream.

BOILED DRESSING—XXXIII

Mix three well-beaten eggs with half a cupful each of salt, pepper, and mustard, a teaspoonful each of butter and celery seed and eight tablespoonfuls of vinegar. Cook until thick in a double boiler, stirring constantly.

BOILED DRESSING—XXXIV

Cook together three tablespoonfuls of butter and one of flour. Add a cupful of milk and cook until thick, stirring constantly. Add a cupful of diluted vinegar cooked until thick with three well-beaten eggs, and salt, sugar, and mustard to season. Add a little celery seed if desired.

BOILED DRESSING—XXXV

Beat together three raw eggs, three tablespoonfuls of vinegar, one tablespoonful of cream, and a pinch each of salt and mustard. Cook until thick in a double boiler, stirring constantly.

BOILED DRESSING—XXXVI

Mix three teaspoonfuls of oil with one tablespoonful of sugar, a pinch each of salt and mustard and a dash of pepper. Add three eggs beaten with one cupful of milk and two-thirds cupful of vinegar. Cook in a double boiler until thick, stirring constantly, take from the fire, and beat until nearly cool.

BOILED DRESSING—XXXVII

Beat together three eggs, one cupful of diluted vinegar, a tablespoonful of sugar, and salt, paprika, and mustard to season. Bring to the boil and cook until smooth and thick, stirring constantly. Add a teaspoonful of butter, take from the fire, and beat until nearly cool.

BOILED DRESSING—XXXVIII

Thicken a cupful of boiling milk with a tablespoonful of corn-starch rubbed smooth in a little cold milk. Add the yolks of three eggs well beaten, cook for a minute, take from the fire, and add the well-beaten whites of the eggs. Season with salt and pepper, add two tablespoonfuls of butter, and, very gradually, a tablespoonful of lemon-juice or vinegar. Chill before serving.

BOILED DRESSING—XXXIX

Beat the yolks of three eggs with two tablespoonfuls of oil, one cupful of cream, and salt, sugar, mustard, and cayenne to season. Cook in a double boiler until it thickens, adding gradually half a cupful of boiling vinegar. Take from the fire, add the whites of three eggs beaten to a stiff froth, and chill.

BOILED DRESSING—XL

Beat together the yolks of three eggs, a tablespoonful of oil, a teaspoonful of salt, and a pinch of cayenne. Add a cupful of cream, two-thirds cupful of vinegar, the juice of two lemons, and the stiffly beaten whites of the eggs. Cook in a double boiler until thick, stirring constantly.

BOILED DRESSING—XLI

Beat three eggs with one cupful of cream or milk and add slowly one-fourth cupful of vinegar, and salt, pepper, and mustard to season. Cook in a double boiler until thick, stirring constantly. If it is too thick add cream, oil, or melted butter. Add a little sugar if desired. More vinegar may be used.

BOILED DRESSING—XLII

Thicken a cupful of boiling milk with one tablespoonful of corn-starch rubbed smooth

in a little cold milk. Add the well-beaten yolks of three eggs, cook for one minute, take from the fire, add a teaspoonful of butter, two tablespoonfuls of vinegar, with salt and pepper to season. Mix thoroughly and chill.

BOILED DRESSING—XLIH

Beat together the yolks of four eggs, one cupful of diluted vinegar, one teaspoonful of mustard, one tablespoonful of sugar, a pinch each of salt and cayenne and two tablespoonfuls each of oil and cream. Cook in a double boiler until thick, stirring constantly, and cool.

BOILED DRESSING—XLIV

Mix four tablespoonfuls of oil with eight of vinegar and season with salt, pepper, and made mustard. Bring to the boil and pour slowly over four well-beaten eggs. Cook in a double boiler until smooth and thick, and chill.

BOILED DRESSING—XLV

Beat together the yolks of four eggs, four tablespoonfuls of olive-oil and four tablespoonfuls of water. Cook until thick in a double boiler, stirring constantly. Take from the fire, rub through a sieve, season with tarragon vinegar and onion-juice, and cool. Just before serving, add half a cupful of cream whipped solid.

BOILED DRESSING—XLVI

Beat four eggs with a teaspoonful of sugar, half a teaspoonful each of salt and mustard, and a dash of cayenne. Cook until thick in a double boiler, stirring constantly, and add alternately half a cupful of oil and two tablespoonfuls of vinegar mixed with a tablespoonful of lemon-juice. Cool and add half a cupful of sour cream just before serving.

BOILED DRESSING—XLVII

Mix the yolks of four eggs, well beaten, with four tablespoonfuls each of oil and vinegar and cook until it begins to thicken. Take from the fire and beat until cold. Add slowly four tablespoonfuls of oil, a teaspoonful of salt, two teaspoonfuls of sugar, one or two tablespoonfuls of French mustard and one cupful of whipped cream.

BOILED DRESSING—XLVIII

Bring to the boil half a cupful of vinegar, three tablespoonfuls of sugar, two teaspoonfuls each of mustard and salt, two tablespoonfuls of melted butter, cayenne to season, and one cupful of cream. Pour slowly upon four well-beaten eggs and cook until thick in a double boiler, stirring constantly.

BOILED DRESSING—XLIX

Beat together four eggs, two tablespoonfuls of tarragon vinegar, a pinch each of mustard and cayenne, and a teaspoonful each of salt, sugar, and butter. Cook in a double boiler until it coats the spoon, cool, and add a little whipped cream.

BOILED DRESSING—L

Mix four well-beaten eggs with one cupful each of vinegar and water, two teaspoonfuls of sugar, a teaspoonful of mustard, and salt and paprika to taste. Cook until thick in a double boiler, stirring constantly. Take from the fire, add two teaspoonfuls of butter, and cool.

BOILED DRESSING—LI

Mix three tablespoonfuls of sugar with one tablespoonful each of mustard and flour, a teaspoonful of salt, a dash of red pepper, a tablespoonful of butter, and one cupful of diluted vinegar. Bring to the boil and add slowly four eggs well beaten. Cook until thick, stirring constantly. Cool and thin with cream or lemon-juice when serving.

BOILED DRESSING—LII

Beat the yolks of four eggs with a teaspoon-

ful of sugar and one-third teaspoonful of cayenne. Bring to the boil half a cupful each of vinegar and butter, and add the egg gradually. Cook until thick, stirring constantly, cool, season to taste with salt and lemon-juice, and add a little whipped cream.

BOILED DRESSING—LIII

Beat four eggs, add eight tablespoonfuls of boiling vinegar, and cook until thick in a double boiler, stirring constantly. Take from the fire, add three tablespoonfuls of butter, and salt, pepper, and cayenne to season. The vinegar may be diluted if desired.

BOILED DRESSING—LIV

Cream a cupful of butter with four heaping tablespoonfuls of flour, season with salt, mustard, and cayenne, and add gradually four well-beaten eggs. Add a cupful of cream and three cupfuls of diluted vinegar. Cook until smooth and thick, stirring constantly.

BOILED DRESSING—LV

Beat together the yolks of five eggs, half a cupful each of vinegar, cream and water, a teaspoonful each of salt and mustard, two tablespoonfuls of sugar, and a tablespoonful of flour. Cook until thick in a double boiler, stirring constantly.

BOILED DRESSING—LVI

Mix a heaping teaspoonful each of mustard, salt, and sugar. Add cayenne to season and enough vinegar to make a smooth paste. Add the yolks of five eggs well beaten, half a cupful of vinegar, one cupful of thick cream, either sour or sweet, and a heaping tablespoonful of butter. Cook until thick in a double boiler, stirring constantly, and cool.

BOILED DRESSING—LVII

Beat the yolks of six eggs, put into a double boiler and add gradually four tablespoonfuls of boiling vinegar. Take from the fire, add four tablespoonfuls of butter, and beat until well mixed. Cool, season to taste with salt, pepper, and mustard, and thin to the proper consistency with oil or melted butter.

BOILED DRESSING—LVIII

Beat together the yolks of six eggs, one cupful of milk, one tablespoonful of sugar, two teaspoonfuls of salt and a teaspoonful of mustard. Add half a cupful of boiling vinegar and cook until thick in a double boiler, stirring constantly.

BOILED DRESSING—LIX

Beat together two eggs, the yolks of seven, one cupful each of oil and cream, three tablespoonfuls

of vinegar, the juice of a lemon, a teaspoonful each of salt and mustard, and a dash of red pepper. Cook until thick in a double boiler, stirring constantly. Cool and thin with cream.

BOILED DRESSING—LX

Beat the yolks of seven eggs thoroughly and add slowly three tablespoonfuls of oil, half a cupful of melted butter, the juice of a lemon and half a cupful of vinegar. Cook in a double boiler until it coats the spoon. Season with salt, red and white pepper, mustard, and powdered sugar. Chill, and thin with whipped cream.

BOILED DRESSING—LXI

Bring to the boil one and one-fourth cupfuls of vinegar and pour slowly on the beaten yolks of twelve eggs. Cook until thick in a double boiler, stirring constantly. Take from the fire, add one and one-half cupfuls of butter, and pepper and salt to season. It will keep for several weeks.

BOILED DRESSING—LXII

Mix to a smooth paste the beaten yolks of a dozen eggs, a tablespoonful each of salt, mustard, and corn-starch, a dash of cayenne, and a cupful of vinegar. Add a heaping tablespoonful of butter and two cupfuls of cream. Cook in a double boiler until thick, stirring constantly.

CREAM DRESSING—I

Beat the yolk of an egg with a tablespoonful of melted butter, a teaspoonful of flour, a tablespoonful of mustard, with sugar, salt, and cayenne to season. Add one cupful of boiling diluted vinegar, cook until thick in a double boiler, and cool.

CREAM DRESSING—II

Mix a beaten egg with one cupful of diluted vinegar, seasoning with salt and pepper. Cook in a double boiler until thick, stirring constantly. Cool and add two-thirds cupful of cream whipped solid. Serve at once.

CREAM DRESSING—III

Mix a teaspoonful each of salt and mustard with a scant tablespoonful of sugar, one egg slightly beaten, two and one-half tablespoonfuls of melted butter, three-fourths cupful of cream and add, very slowly, one-fourth cupful of vinegar. Cook in a double boiler until thick, stirring constantly. Strain, and cool.

CREAM DRESSING—IV

Mix a teaspoonful each of salt and mustard with two teaspoonfuls each of powdered sugar and flour, add a teaspoonful of melted butter

beaten with the yolk of an egg and, very slowly, one-third cupful of boiling vinegar. Cook in a double boiler until thick, stirring constantly, take from the fire, cool, and add half a cupful of cream whipped solid.

CREAM DRESSING—V

Beat together the yolks of two eggs, a teaspoonful each of salt and made mustard, a tablespoonful of powdered sugar, and a pinch of cayenne pepper. Add very slowly and carefully one cupful of oil. Beat thoroughly, add the strained juice of a lemon, beat for five minutes, and add four tablespoonfuls of vinegar. Just before serving add half a cupful of cream whipped solid.

CREAM DRESSING—VI

Beat together two eggs, three tablespoonfuls of vinegar, one tablespoonful each of cream and sugar, and salt, pepper, and mustard to season. Cook until thick in a double boiler, stirring constantly, and chill.

CREAM DRESSING—VII

Bring a cupful of cream to the boil, add a heaping tablespoonful of butter, salt, vinegar, and cayenne to taste, take from the fire and add two

well-beaten eggs. Cook until thick in a double boiler, stirring constantly, and cool.

CREAM DRESSING—VIII

Beat two eggs until light, add a teaspoonful of sugar, a teaspoonful of butter, three tablespoonfuls of vinegar, with salt, mustard, and cayenne to season. Cook until thick in a double boiler, stirring constantly. Take from the fire, and add three or four tablespoonfuls of cream.

CREAM DRESSING—IX

Cream two tablespoonfuls of butter, add a teaspoonful each of salt and sugar and half a teaspoonful each of mustard and paprika. Mix with the yolks of two eggs slightly beaten, and cook until thick in a double boiler, stirring constantly, and adding gradually four tablespoonfuls of boiling tarragon vinegar. Take from the fire, cool, and add a cupful of whipped cream just before serving.

CREAM DRESSING—X

Mix two well-beaten eggs with a teaspoonful of sugar, a pinch each of salt and mustard, and three tablespoonfuls of vinegar. Cook until thick in a double boiler, stirring constantly, and cool.

beaten with the yolk of an egg and, very slowly, one-third cupful of boiling vinegar. Cook in a double boiler until thick, stirring constantly, take from the fire, cool, and add half a cupful of cream whipped solid.

CREAM DRESSING—V

Beat together the yolks of two eggs, a teaspoonful each of salt and made mustard, a tablespoonful of powdered sugar, and a pinch of cayenne pepper. Add very slowly and carefully one cupful of oil. Beat thoroughly, add the strained juice of a lemon, beat for five minutes, and add four tablespoonfuls of vinegar. Just before serving add half a cupful of cream whipped solid.

CREAM DRESSING—VI

Beat together two eggs, three tablespoonfuls of vinegar, one tablespoonful each of cream and sugar, and salt, pepper, and mustard to season. Cook until thick in a double boiler, stirring constantly, and chill.

CREAM DRESSING—VII

Bring a cupful of cream to the boil, add a heaping tablespoonful of butter, salt, vinegar, and cayenne to taste, take from the fire and add two

well-beaten eggs. Cook until thick in a double boiler, stirring constantly, and cool.

CREAM DRESSING—VIII

Beat two eggs until light, add a teaspoonful of sugar, a teaspoonful of butter, three tablespoonfuls of vinegar, with salt, mustard, and cayenne to season. Cook until thick in a double boiler, stirring constantly. Take from the fire, and add three or four tablespoonfuls of cream.

CREAM DRESSING—IX

Cream two tablespoonfuls of butter, add a teaspoonful each of salt and sugar and half a teaspoonful each of mustard and paprika. Mix with the yolks of two eggs slightly beaten, and cook until thick in a double boiler, stirring constantly, and adding gradually four tablespoonfuls of boiling tarragon vinegar. Take from the fire, cool, and add a cupful of whipped cream just before serving.

CREAM DRESSING—X

Mix two well-beaten eggs with a teaspoonful of sugar, a pinch each of salt and mustard, and three tablespoonfuls of vinegar. Cook until thick in a double boiler, stirring constantly, and cool.

SOUR CREAM DRESSING—IV

Beat into a cupful of sour cream a tablespoonful of powdered sugar and a few drops of lemon-juice. Serve ice cold.

SOUR CREAM DRESSING—V

Mix one cupful of thick sour cream with two tablespoonfuls each of lemon-juice and vinegar, one tablespoonful of sugar, a teaspoonful each of salt and mustard, and pepper to taste.

SOUR CREAM DRESSING—VI

Beat together two tablespoonfuls each of olive-oil, sugar, and vinegar, add a teaspoonful of salt and, very gradually, half a cupful of tomato catsup and one cupful of sour cream.

SOUR CREAM DRESSING—VII

Season thick sour cream with salt, paprika, and lemon-juice or vinegar. A teaspoonful of sugar may be added.

WHIPPED CREAM DRESSING—I

Whip one cupful of cream solid, season with salt and paprika, and add gradually three tablespoonfuls each of grated horseradish and lemon-juice.

WHIPPED CREAM DRESSING—II

Mix four tablespoonfuls of grated horseradish, one tablespoonful each of lemon-juice and vinegar, with salt and paprika to season, and three tablespoonfuls of whipped cream.

WHIPPED CREAM DRESSING—III

Whip a cupful of cream solid and add three tablespoonfuls of freshly grated horseradish, two tablespoonfuls of lemon-juice, one tablespoonful of tarragon vinegar, one teaspoonful of salt, half a teaspoonful each of sugar and mustard, and a dash of cayenne.

WHIPPED CREAM DRESSING—IV

Whip cream solid and season with salt, pepper, and vinegar. Add made mustard if desired, and serve immediately.

WHIPPED CREAM DRESSING—V

Mix two tablespoonfuls each of whipped cream and sugar with four of vinegar and a pinch of salt. Beat thoroughly and serve immediately.

WHIPPED CREAM DRESSING—VI

Mix five tablespoonfuls of whipped cream with two tablespoonfuls of vinegar, a pinch each of salt and paprika, and a teaspoonful of minced chives. Mix thoroughly and serve.

EGG DRESSING—I

Beat three eggs, add gradually two tablespoonfuls of oil, a teaspoonful of sugar, and salt, white pepper, and cayenne to season. Add half a cupful of boiling vinegar, mix thoroughly, and cook in a double boiler until thick.

EGG DRESSING—II

Mix a teaspoonful of mustard with a few drops of boiling water, add the yolk of an egg, a teaspoonful of sugar and a pinch of French mustard, a pinch of salt, and a teaspoonful of sugar. Add the yolks of two eggs well beaten, fold in the stiffly beaten whites, and serve.

EGG DRESSING—III

Beat together the yolks of three eggs, two teaspoonfuls of sugar, one teaspoonful each of salt, pepper, and made mustard, add slowly eight tablespoonfuls of oil, and vinegar to taste. Lemon-juice may be used instead of the vinegar. The yolks of two eggs may be used instead of three.

EGG DRESSING—IV

Rub to a smooth paste the yolks of four or five eggs, two tablespoonfuls of olive-oil, a teaspoonful each of made mustard and salt, two teaspoon-

fuls of sugar, a pinch of cayenne pepper, a teaspoonful of Worcestershire sauce, and vinegar to taste.

EGG DRESSING—V

Mix half a cupful of rich chicken stock with half a cupful of vinegar and the yolks of five eggs well beaten. Add two tablespoonfuls of made mustard, salt, pepper and cayenne to season, and cook until thick in a double boiler, stirring constantly. Take from the fire and add half a cupful of cream and one-third cupful of melted butter. Strain and cool.

EGG DRESSING—VI

Rub a heaping tablespoonful of butter to a cream, add five eggs well beaten, a teaspoonful of sugar, and salt and pepper to taste. Add gradually one cupful of diluted boiling vinegar. Take from the fire, stir until thick, cool, and add a little cream.

EGG DRESSING—VII

Beat the yolk of an egg and add oil slowly until thick. Add the mashed yolk of a hard-boiled egg, and salt, mustard, and paprika to taste. Add vinegar to season. Mix thoroughly and serve.

EGG DRESSING—VIII

Rub the yolks of two hard-boiled eggs to a

smooth paste, seasoning with salt, pepper, cayenne, and mustard. Add two tablespoonfuls of thick cream, mix thoroughly, and add vinegar to taste.

EGG DRESSING—IX

Beat the yolks of three eggs with the mashed yolks of two hard-boiled eggs. Add two tablespoonfuls of oil, salt, cayenne, and white pepper to season, and half a cupful of boiling vinegar in which two teaspoonfuls of sugar have been dissolved. Mix thoroughly, cook in a double boiler until thick, and chill.

EGG DRESSING—X

Mash the yolks of two hard-boiled eggs with a teaspoonful each of salt and made mustard, add a pinch of sugar and a dash of pepper, then, gradually, one tablespoonful each of cream and vinegar. When well mixed add a tablespoonful each of oil and vinegar and a little tarragon vinegar.

EGG DRESSING—XI

Mix to a smooth paste the yolks of two hard-boiled eggs, two tablespoonfuls of cream, a teaspoonful each of sugar and mustard, a pinch of salt, and a dash of pepper. Let stand for five minutes, then add vinegar to taste, mix thoroughly, and serve.

EGG DRESSING—XII

Rub to a smooth paste the yolks of two hard-boiled eggs, a teaspoonful of salt and a teaspoonful each of made mustard, pepper, and oil. Add two teaspoonfuls of sugar, one egg well beaten, and vinegar to taste. Mix thoroughly and serve.

EGG DRESSING—XIII

Beat to a cream the yolk of a raw egg, the yolks of three hard-boiled eggs, two teaspoonfuls of made mustard, one teaspoonful of grated onion, a pinch of white pepper, a tablespoonful of sugar, the juice of a lemon, and two tablespoonfuls of vinegar. When smooth, add gradually three teaspoonfuls of oil, mix thoroughly, and serve.

EGG DRESSING—XIV

Mix the yolks of three hard-boiled eggs to a smooth paste with two tablespoonfuls of vinegar, a beaten yolk, one tablespoonful each of sugar and lemon-juice, two teaspoonfuls of made mustard, a teaspoonful of onion-juice, and salt and pepper to season. Mix thoroughly and add gradually three teaspoonfuls of oil.

EGG DRESSING—XV

Mash smooth the yolks of three hard-boiled

eggs, add the beaten yolk of a raw egg, and mix thoroughly, seasoning with salt and cayenne. Add gradually half a cupful of oil and one tablespoonful of vinegar. Beat thoroughly and serve.

EGG DRESSING—XVI

Rub the yolks of four hard-boiled eggs to a paste with Worcestershire, vinegar, mustard, tabasco, and chopped chervil, tarragon, and capers. Mix thoroughly and add gradually a little more vinegar.

EGG DRESSING—XVII

Rub the yolks of four hard-boiled eggs to a smooth paste with salt, cayenne, mustard, and sugar to season. Add gradually four tablespoonfuls each of oil and vinegar and fold in the stiffly beaten white of an egg.

SWEET SALAD DRESSING

Rub together two tablespoonfuls of olive-oil, two-thirds cupful of water, two tablespoonfuls of sugar, a pinch of salt, and a heaping teaspoonful of corn-starch. Cook until smooth and thick, stirring constantly. Then add two tablespoonfuls of lemon-juice, and cool.

RED MAYONNAISE

Mix one cupful each of Mayonnaise dressing, thick tomato sauce, and whipped cream.

JELLY MAYONNAISE—I

Beat a cupful of Mayonnaise and add slowly a tablespoonful of arrowroot, cooked in water and cooled, and half a cupful of aspic jelly.

JELLY MAYONNAISE—II

Prepare according to directions given for Mayonnaise, using aspic jelly instead of egg yolks. Equal proportions of jelly and oil are used.

POTATO MAYONNAISE

Mix a cupful of Mayonnaise with two large boiled potatoes rubbed through a sieve. Season to taste with salt, pepper, and onion-juice and fold in the stiffly beaten white of an egg.

POTATO DRESSING

Mash the pulp of a small baked potato with a teaspoonful each of mustard, salt, and powdered sugar. Add a tablespoonful of vinegar, rub through a sieve, and add gradually three-fourths cupful of oil, beating constantly. Add another tablespoonful of vinegar and serve.

GERMAN SALAD DRESSING

Mix half a cupful of sour cream with a tablespoonful of sugar, a dash of pepper, a teaspoonful

each of salt and mustard, two tablespoonfuls of bacon fat, and half a chopped onion cooked in half a cupful of boiling vinegar.

CLUB DRESSING

Chop very fine two hard-boiled eggs, two pimentos, half a small onion, a small bunch of chives, and one small root of garlic. It cannot be too fine. Rub to a paste with a spoon, add six tablespoonfuls of oil, two of tarragon vinegar, and salt and paprika to season.

CURRY DRESSING

Rub the yolk of a hard-boiled egg smooth with four tablespoonfuls of oil, one tablespoonful of tarragon vinegar, and a pinch of curry powder.

VINAIGRETTE SAUCE

Add minced parsley, capers, olives, and pickles to French Dressing. Add grated onion or garlic if desired. Minced chives and the powdered yolks of hard-boiled eggs may be added.

ITALIAN DRESSING

Pound an anchovy to a smooth paste and mix with a tablespoonful of oil and a teaspoonful of made mustard. Add three or four more table-

spoonfuls of oil, one tablespoonful of vinegar, and one tablespoonful of garlic vinegar. Beat until creamy and serve separately.

CHEESE DRESSING

Rub the yolks of two hard-boiled eggs to a smooth paste with four tablespoonfuls of oil, then add a tablespoonful of vinegar and a teaspoonful each of tarragon vinegar, grated Parmesan cheese, and made mustard. Mushroom or walnut catsup may be added if desired.

BACON DRESSING

Prepare according to directions given for French Dressing, using bacon fat instead of oil.

ARROWROOT MAYONNAISE

Rub a tablespoonful of arrowroot smooth in cold water and cook until transparent, adding a little more water. Cool, add the yolks of three eggs, salt, pepper, and mustard to season and continue according to directions given for Mayonnaise.

RAVIGOTE DRESSING

Put into a double boiler the well-beaten yolks of two eggs and a tablespoonful of butter. Cook until it begins to thicken, then add another

tablespoonful of butter and cook to a cream. Season with minced chives, chervil, tarragon, and parsley.

MUSTARD DRESSING

Mix a teaspoonful of dry mustard with three or four drops of boiling water and add very slowly a cupful of oil. When it appears to crack or curdle, add a few drops of vinegar and work until smooth. The beaten yolk of an egg may be added if desired.

ENGLISH MAYONNAISE

Prepare according to directions given for Mayonnaise, using the yolks of two hard-boiled eggs and the yolk of one raw egg. Add rich cream alternately with the oil.

RÉMOULADE DRESSING—I

Prepare according to directions given for Mayonnaise, using the yolks of hard-boiled eggs instead of raw eggs.

RÉMOULADE DRESSING—II

Put a tablespoonful of powdered mustard into a bowl with salt, pepper, and minced onion to season. Add gradually a cupful of oil and two tablespoonfuls of vinegar.

RÉMOULADE DRESSING—III

Rub the yolks of three hard-boiled eggs to a smooth paste, with half a teaspoonful of made mustard, a teaspoonful of tarragon vinegar, and salt and cayenne to taste. Add very gradually three tablespoonfuls of oil, beating constantly, then another teaspoonful of tarragon vinegar.

SYDNEY SMITH'S RECIPE FOR SALAD DRESSING

"Two boiled potatoes, strained through a kitchen sieve,

Softness and smoothness to the salad give;

Of mordant mustard take a single spoon—

Distrust the condiment that bites too soon;

Yet deem it not, thou man of taste, a fault,

To add a double quantity of salt.

Four times the spoon with oil of Lucca crown

And twice with vinegar procured from town;

True taste requires it, and your poet begs

The pounded yellow of two well-boiled eggs.

Let onions' atoms lurk within the bowl,

And, scarce suspected, animate the whole;

And lastly, in the flavored compound toss

A magic spoonful of anchovy sauce.

Oh, great and glorious! Oh, herbaceous meat!

'T would tempt the dying anchorite to eat.

Back to the world he'd turn his weary soul,

And plunge his fingers in the salad bowl.

Then, though green turtle fail, though venison's
tough
And ham and turkey are not boiled enough,
Serenely full, the epicure may say,
'Fate cannot harm me—I have dined to-day.'"

ASPIC JELLY—I

Dissolve a package of gelatine in a cupful of stock and bring three cupfuls of stock to the boil. Add two tablespoonfuls each of lemon-juice and tarragon vinegar and a teaspoonful of salt. Add the soaked gelatine and the slightly beaten whites and crushed shells of two eggs. Simmer for five minutes and strain through flannel into a mould.

ASPIC JELLY—II

Dissolve a heaping tablespoonful of beef extract in three quarts of water. Add a chopped onion, a small carrot, a pinch of celery seed, a sprig of thyme, the grated rind of a lemon, and a tablespoonful of tarragon vinegar. Cook until the vegetables are done, add a package of soaked gelatine, the juice of a lemon, and the whites and crushed shells of two eggs. Bring to the boil, simmer for ten or fifteen minutes, strain, and mould.

ASPIC JELLY—III

Reheat a pint of stock with three tablespoon-

fuls of white wine and one of tarragon vinegar or lemon-juice. Sherry may be used instead of the white wine. Add half a package of soaked gelatine and heat gently until dissolved. Add the whites and crushed shells of two eggs, simmer for ten minutes, strain, and mould.

ASPIC JELLY—IV

Bring to the boil two quarts of stock with a tablespoonful of tarragon vinegar and cook until reduced half. Add two tablespoonfuls of Madeira or Sherry and half a package of soaked gelatine. Stir until the gelatine is dissolved, strain, and mould.

ASPIC JELLY—V

Bring to the boil one quart of consommé or stock, add half a cupful of Madeira, two tablespoonfuls each of lemon-juice and tarragon vinegar, one teaspoonful of salt, and one package of soaked gelatine. Stir until the gelatine is dissolved and add the slightly beaten whites and broken shells of two eggs. Cook for a minute or two, strain through flannel without pressure, mould, and chill.

ASPIC JELLY—VI

Season beef stock highly with salt, pepper, celery seed, sweet herbs, and lemon-juice or wine.

Color with kitchen bouquet if desired. For three pints of stock mix the whites and shells of two eggs with the cold stock and add one package of soaked gelatine. Bring to the boil, skim, strain, and mould.

ASPIC JELLY—VII

Fry one-fourth pound of bacon, add a sliced onion, a heaping tablespoonful of butter, and a pound of raw beef. Simmer until a thick brown glaze has been formed, then add a knuckle of veal, and two quarts of cold water, and simmer slowly for two hours. Add a slice each of turnip and onion, two cloves, half a carrot, a stalk of celery, six pepper-corns, a blade of mace, a bit of lemon-rind, three allspice, a teaspoonful or more of salt, a sprig of parsley, and a tablespoonful of Worcestershire. Simmer for two hours, strain, clarify, and mould.

ASPIC JELLY—VIII

Put into a kettle a knuckle of veal, a shin of beef, and a chicken. Cover with cold water and simmer, covered, for five or six hours. Add four cloves, a bay-leaf, and one carrot cut into dice, also two chopped onions, a stalk of celery, and a turnip, all cut fine and fried brown in butter. Simmer for an hour, strain, add half a package of soaked gelatine and a cupful of Sherry or Madeira.

QUICK ASPIC

Dissolve a teaspoonful of beef extract in one cupful of hot water. Add one and one-half cupfuls of cold water, a tablespoonful each of chopped carrot and celery, a slice of onion, a sprig of parsley, a bay-leaf, and three cloves. Simmer for half an hour, add salt and pepper to season, a tablespoonful of Sherry, and half a package or more of soaked gelatine. Stir until the gelatine is dissolved. Strain through a double cloth and mould.

TO CLEAR ASPIC

Remove the grease from the top of the jelly and stir into it the broken shells and slightly beaten whites of three eggs. Bring to the boil, stirring constantly, cook for five minutes, and strain twice through cloth without pressing.

CHICKEN ASPIC

Reduce by rapid boiling the water in which a chicken has been boiled, strain, season to taste, and stiffen with soaked gelatine in the proportion of one package of gelatine to four cupfuls of stock.

CUCUMBER ASPIC—I

Peel and slice four large cucumbers and one

FISH SALADS

ANCHOVY SALAD—I

Wash salted anchovies, remove skin and bone, and soak for an hour. Drain, dry, and serve on lettuce with Mayonnaise, garnishing with hard-boiled eggs.

ANCHOVY SALAD—II

Wash, trim, and cut up six anchovies. Cut into small pieces and arrange on lettuce, sprinkling with minced parsley and onion. Pour over a French dressing, made with lemon-juice.

ANCHOVY AND EGG SALAD—I

Rub a salad bowl with cut garlic and fill with crisp lettuce leaves. Put anchovies and sliced hard-boiled eggs on top and serve with French dressing.

ANCHOVY AND EGG SALAD—II

Shred well-washed anchovies and mix with hard-boiled eggs, minced parsley, and onions.

Pour over a French dressing and garnish with capers.

ANCHOVY AND PEPPER SALAD

Skin and bone six anchovies and chop very fine. Mix with a Spanish onion sliced very thin, two shredded sweet Spanish peppers, and a slice of bread cut into dice. Mix with French dressing and serve on lettuce or cress, adding more bread if desired.

ANCHOVY AND POTATO SALAD

Cut into dice cooked potatoes and beets in equal quantities and add half as much raw sliced tomatoes, pickled gherkins, and anchovies or tunny fish. Arrange on a bed of lettuce with chopped onion and sliced hard-boiled eggs. Mix with French dressing and a little Mayonnaise.

CLAM SALAD

Remove the skins and black heads from cold cooked clams. Serve on lettuce with French dressing.

CLAM AND CELERY SALAD

Cut clams into small pieces, season with onion-juice, mix with shredded lettuce or celery, and serve on lettuce with French dressing or Mayon-

naise. Either cooked or raw clams may be used.

CLAM AND GRAPEFRUIT SALAD

Trim cooked clams, season with salt, paprika, and lemon-juice, and chill. Mix with grapefruit pulp in pieces of equal size, removing the skin and seeds. Pour over a French dressing, made with lemon-juice, and serve in the grapefruit shells lined with lettuce.

CRAB SALAD—I

Flake cooked crab meat, mix with French dressing, and serve on lettuce.

CRAB SALAD—II

Sprinkle cold cooked crab meat with lemon-juice, mix with Mayonnaise, and serve on lettuce with a sprinkle of minced parsley. Lobster may be used in the same way and served in the lobster shell.

CRAB SALAD—III

Marinate cooked crab meat with French dressing, drain, mix with Mayonnaise, sprinkle with minced parsley and chives, and serve on lettuce.

CRAB AND CELERY SALAD—I

Mix one pint of crab meat with two stalks of

celery cut fine, a chopped hard-boiled egg, and a sliced tomato. Marinate in French dressing, drain, and serve on lettuce with Mayonnaise, garnishing with capers.

CRAB AND CELERY SALAD—II

Mix one pint of cooked crab meat with two stalks of celery cut fine and a chopped hard-boiled egg. Serve on lettuce with Mayonnaise, garnishing with capers and sliced tomato.

CRAB AND CELERY SALAD—III

Shred two heads of lettuce and a bunch of celery and put into a bowl. Mash the hard-boiled yolks of six eggs to a smooth paste with oil, adding a teaspoonful of dry mustard. Add the yolks and whites of two eggs beaten separately and thin the mixture with lemon-juice and vinegar. Mix thoroughly, seasoning with salt and cayenne. Mix a can of deviled crab meat with the dressing and lay upon the lettuce and celery. Mix thoroughly in serving.

CRAB AND EGG SALAD—I

Marinate fresh crab meat in French dressing, drain, mix with Mayonnaise, and serve on lettuce with a garnish of parsley, olives, capers, and hard-boiled eggs.

small onion. Cover with a quart of cold water, add salt and pepper to season, simmer for an hour, add half a package of soaked gelatine, stir until dissolved, strain, mould, and chill.

CUCUMBER ASPIC—II

Peel and trim four or five cucumbers, cut into thin slices and cook until soft in a quart of salted water with a slice of onion and a little pepper. Add half a package of soaked gelatine, stir until dissolved, strain and mould, in small moulds or in a border mould. Fish or fresh cucumbers can be moulded in it. It must be ice-cold when served.

TOMATO ASPIC—I

Cook two cupfuls of tomato juice for fifteen minutes with a slice of onion, two cloves, a bay-leaf, a sprig of parsley, and salt and cayenne to season. Add half a package of soaked gelatine, stir until dissolved, strain through flannel, mould, and chill.

TOMATO ASPIC—II

Cook a can of tomatoes with a sliced onion, a few sprigs of parsley, three or four cloves, and salt and pepper to season. Strain and add half a package of soaked gelatine. Mould in small moulds or in a border mould. It must be ice-cold when served.

TOMATO ASPIC—III

Boil half a can of tomatoes for twenty minutes with a bit of bay-leaf, two cloves, and salt and paprika to season. Rub through a sieve, add a heaping teaspoonful of gelatine, soaked and dissolved, and mould in a border mould or in small cups. Serve with Mayonnaise.

TOMATO ASPIC BORDER

Stew a can of tomatoes with a tablespoonful of chopped onion, a tablespoonful of celery salt, a bit of bay-leaf, and half a teaspoonful of mixed spice. Rub through a sieve and add enough boiling water to make three cupfuls. Add half a package of soaked and dissolved gelatine and cool in a border mould. Fill the centre with any preferred salad. The can of tomatoes may be stewed with a little celery, a tablespoonful each of minced parsley and chives, two tablespoonfuls of lemon-juice, two cardamon seeds, and salt and paprika to taste.

naise. Either cooked or raw clams may be used.

CLAM AND GRAPEFRUIT SALAD

Trim cooked clams, season with salt, paprika, and lemon-juice, and chill. Mix with grapefruit pulp in pieces of equal size, removing the skin and seeds. Pour over a French dressing, made with lemon-juice, and serve in the grapefruit shells lined with lettuce.

CRAB SALAD—I

Flake cooked crab meat, mix with French dressing, and serve on lettuce.

CRAB SALAD—II

Sprinkle cold cooked crab meat with lemon-juice, mix with Mayonnaise, and serve on lettuce with a sprinkle of minced parsley. Lobster may be used in the same way and served in the lobster shell.

CRAB SALAD—III

Marinate cooked crab meat with French dressing, drain, mix with Mayonnaise, sprinkle with minced parsley and chives, and serve on lettuce.

CRAB AND CELERY SALAD—I

Mix one pint of crab meat with two stalks of

celery cut fine, a chopped hard-boiled egg, and a sliced tomato. Marinate in French dressing, drain, and serve on lettuce with Mayonnaise, garnishing with capers.

CRAB AND CELERY SALAD—II

Mix one pint of cooked crab meat with two stalks of celery cut fine and a chopped hard-boiled egg. Serve on lettuce with Mayonnaise, garnishing with capers and sliced tomato.

CRAB AND CELERY SALAD—III

Shred two heads of lettuce and a bunch of celery and put into a bowl. Mash the hard-boiled yolks of six eggs to a smooth paste with oil, adding a teaspoonful of dry mustard. Add the yolks and whites of two eggs beaten separately and thin the mixture with lemon-juice and vinegar. Mix thoroughly, seasoning with salt and cayenne. Mix a can of deviled crab meat with the dressing and lay upon the lettuce and celery. Mix thoroughly in serving.

CRAB AND EGG SALAD—I

Marinate fresh crab meat in French dressing, drain, mix with Mayonnaise, and serve on lettuce with a garnish of parsley, olives, capers, and hard-boiled eggs.

FISH SALAD—III

Boil fish in acidulated water seasoned with salt and onion. Cool, drain, remove bone and skin, and flake with a fork. Add an equal quantity of shredded lettuce, two hard-boiled eggs chopped, two pickled gherkins sliced, and mix with French dressing. Serve on lettuce, garnishing with slices of egg and lemon. Sprinkle with lemon-juice and serve.

FISH SALAD—IV

Line a salad bowl with lettuce leaves and fill with flaked cold fish. Mix with Mayonnaise and garnish with sliced hard-boiled eggs. Serve very cold.

FISH SALAD—V

Arrange cooked fish on lettuce leaves and fill the spaces with quartered hard-boiled eggs, stoned olives, fillets of anchovies, and chopped pickle. Serve very cold with Mayonnaise.

FISH SALAD—VI

Rub to a smooth paste the yolks of three hard-boiled eggs and three skinned and boned sardines. Mix with Mayonnaise dressing and pour over cold cooked flaked fish, arranged on lettuce.

FISH SALAD—VII

Rub a salad bowl with cut garlic, line with lettuce leaves, and fill with flaked cooked fish. Cover with a layer of shredded green peppers and garnish with sliced hard-boiled eggs and stoned olives. Serve with French dressing or Mayonnaise.

FISH SALAD—VIII

Mix cold cooked flaked fish with shredded lettuce and quartered hard-boiled eggs. Sprinkle with minced parsley and serve with French dressing or Mayonnaise.

FISH SALAD—IX

Boil a slice of halibut or salmon in salted water and arrange on a bed of lettuce. Arrange around it in separate groups boiled beets, string beans, celery roots, potatoes, and raw Spanish onion. Serve with French dressing seasoned with made mustard and sugar.

FISH SALAD—X

Flake cold cooked fish and mix with diced cooked potatoes and chopped onion. Cold peas, string beans, cauliflower, carrots, or beets may be added. Serve on lettuce with French dressing.

dressing, drain, and serve on lettuce with Mayonnaise. Sliced or diced cucumbers may be added or the prepared steaks may be covered with sliced cucumbers and served on lettuce.

HALIBUT SALAD—IV

Steam and cool halibut steaks. Arrange on lettuce, garnishing with sliced hard-boiled eggs, cubes of aspic jelly and bits of boiled lobster. Pour over a French dressing, and serve with Mayonnaise.

HALIBUT SALAD—V

Cook halibut steaks in court-bouillon, drain, and flake with a fork. Serve on lettuce with Mayonnaise, garnishing with hard-boiled eggs.

HERRING SALAD—I

Soak six herrings in cold water for twenty-four hours. Drain and cut into bits, removing skin and bones. Add three boiled beets cut small, two onions, one pound of roasted veal, three sour apples and five small pickles. Serve with a sour Mayonnaise to which may be added four tablespoonfuls of French mustard and two tablespoonfuls of stewed cranberries. This is a Dutch recipe.

HERRING SALAD—II

Soak four salt herrings over night and chop

fine with four boiled beets, two pounds of roast veal, four peeled sour apples, two onions, three small pickles, and three large heads of celery boiled. Pour over a French dressing and serve very cold, garnishing with hard-boiled eggs and parsley.

HERRING SALAD—III

Cut fine two boned and skinned pickled herring, half a pound of cooked veal, four small apples peeled and cored, five small boiled potatoes, two boiled beets, three pickles, and an onion. Mix thoroughly, adding two chopped hard-boiled eggs, and serve with French dressing seasoned with sugar.

HERRING SALAD—IV

Soak over night six milch herrings. Remove the skin and bones and rub the milch through a sieve, moistening with vinegar. Chop fine half a pound of cold roast veal, two cupfuls of peeled and sliced sour apples, one and one-half cupfuls of pickled beets, one-fourth cupful of onions, half a cupful of pickles; add two stalks of celery, chopped, half a cupful of boiled potatoes, and one cupful of almonds. Add the milch, two tablespoonfuls each of grated horseradish and parsley, and one cupful each of sugar and vinegar. Mix thoroughly and garnish with sardines, pickles, hard-boiled eggs, beets, olives, and parsley. This is a German recipe.

HERRING SALAD—V

Soak six Holland herrings over night. Remove the backbones, cut into small pieces, mix with French dressing, and serve on lettuce.

HERRING SALAD—VI

Chop fine a Holland herring, a small onion, a pickled beet, a cucumber, four sardines and a tablespoonful of cooked ham. Serve very cold on lettuce with French dressing.

HERRING SALAD—VII

Soak salted herring, remove the fillets and bones, and cut the meat in small pieces. Mix with the fish a little pickled beet, dill and sour pickle, all chopped fine and put into a salad bowl with some diced cold boiled potatoes, diced cooked veal, and one raw apple peeled and shredded. Marinate in French dressing, seasoning with mustard, chopped chives, and capers. Mix with Mayonnaise and serve on lettuce.

HERRING SALAD—VIII

Peel and cut into small squares a quart of cold boiled potatoes, four peeled and cored sour raw apples, the fillets of four salted herrings, a pickled cucumber, and two boiled beets. Marinate in French dressing, seasoning with mustard

and chopped onion, drain, mix with Mayonnaise, and serve on lettuce, garnishing with sliced beets and parsley.

HERRING SALAD—IX

Chop fine three each of soaked herring, apples, and boiled potatoes, adding a small piece of cooked veal, half a cupful of mixed nuts, a pickle and a few capers. Season with sugar and pepper and add four chopped hard-boiled eggs rubbed through a sieve and mixed to a smooth paste with vinegar.

HERRING SALAD—X

Soak four herrings in cold water over night. Rinse thoroughly and cut into bits, removing skin and bone. Mix with two apples, peeled and cut into dice, half a cupful of blanched and broken almonds and a chopped onion. Mash the herring roe, mix with half a cupful of vinegar, and season with pepper and sugar. Mix with the salad, and chill before serving. Either Mayonnaise or French dressing may be used instead.

HERRING SALAD—XI

Soak six Holland herrings for twelve hours in cold water. Drain and cut into shreds, removing skin and bone. Shred also one pound each of cold boiled beef tongue and roasted veal, three sour

apples, and six small pickles. Mix with Mayonnaise and serve on lettuce, garnishing with sliced hard-boiled eggs, olives, and capers.

LOBSTER SALAD—I

Marinate the broken meat of a boiled lobster in French dressing. Drain and arrange on lettuce, alternating with sliced tomato and sliced hard-boiled eggs. Spread with Mayonnaise, sprinkle with minced green peppers and serve.

LOBSTER SALAD—II

Mix cooked and broken lobster meat with twice as much finely cut celery. Serve on lettuce with Mayonnaise. Chopped olives may be added.

LOBSTER SALAD—III

Marinate cooked and broken lobster meat in French dressing, seasoned with chili sauce. Drain and serve on lettuce with Mayonnaise.

LOBSTER SALAD—IV

Put into a salad bowl the cooked and broken meat of one lobster, a shredded sour apple, a chopped Spanish pepper, and shredded celery and lettuce. Serve with French dressing. Shrimps may be used in the same way.

LOBSTER SALAD—V

Arrange cooked and broken lobster meat on

lettuce and garnish with minced parsley and chopped hard-boiled eggs. Serve with French dressing.

LOBSTER SALAD—VI

Marinate cooked and broken lobster in French dressing, drain, and serve on lettuce, garnishing with quartered hard-boiled eggs, anchovies, capers, and stoned olives.

LOBSTER SALAD—VII

Cook two lobsters in court-bouillon, drain, cool, and remove the meat, breaking it into convenient pieces. Mix with two artichoke bottoms, cooked and cut up, two cupfuls of sliced boiled potatoes, four sliced hard-boiled eggs, and two sliced cucumbers. Marinate in French dressing, drain, mix with Mayonnaise, and serve on lettuce, garnishing with mint, chives, and parsley.

LOBSTER SALAD—VIII

Pound the yolks of three hard-boiled eggs with a teaspoonful each of minced onion and parsley and moisten to a smooth paste with a teaspoonful each of tarragon vinegar and Worcestershire Sauce. Arrange cooked and broken lobster on lettuce leaves, cover with the egg mixture, pour over a French dressing, and garnish with chopped olives and the whites of the eggs.

LOBSTER SALAD—IX

Arrange cooked and broken lobster on a bed of lettuce, alternating with hard-boiled eggs quartered, sliced beet root, and cucumber cut into dice. Sprinkle with powdered hard-boiled egg yolk and the coral of the lobster. Serve with Mayonnaise. Crab meat may be used in the same way.

LOBSTER SALAD—X

Mix cooked and broken lobster meat with diced cooked carrots and beets. Serve on lettuce with Mayonnaise to which the pounded coral and a little caviare have been added. Crabs may be prepared in the same way.

LOBSTER SALAD—XI

Mix cooked and broken lobster meat with an equal quantity of shredded lettuce. Serve with Mayonnaise. If desired, sprinkle with minced parsley and the powdered yolks of hard-boiled eggs.

LOBSTER SALAD—XII

Mix cooked and broken lobster with chopped hard-boiled eggs and finely cut celery, seasoning with minced parsley and onion. Marinate in French dressing, drain, and serve on lettuce with Mayonnaise.

LOBSTER SALAD—XIII

Sprinkle cooked and broken lobster meat with minced parsley and the powdered yolks of hard-boiled eggs. Mix with French dressing and serve on lettuce.

LOBSTER SALAD—XIV

Mix cooked and broken lobster meat with Mayonnaise and add a little finely cut celery if desired. The pounded coral of the lobster may be added to the Mayonnaise.

LOBSTER SALAD—XV

Break boiled lobster meat into convenient pieces and marinate in French dressing. Drain, mix with Mayonnaise, and serve on lettuce. Garnish with hard-boiled eggs if desired. It may be served in a border mould of cucumber aspic.

LOBSTER SALAD—XVI

Mould cooked and broken lobster meat in aspic jelly, turn out and serve on lettuce with Mayonnaise.

MACKEREL SALAD

Drain and rinse a can of mackerel, removing

skin and bone. Mix with chopped raw onion and pickles and serve with French dressing, using the oil drained from the can.

MUSSEL SALAD—I

Cook the mussels in wine with a slice of onion, drain and mix with an equal quantity of hot boiled potatoes cut into dice. Pour over a French dressing, sprinkle with minced parsley, and cool. Serve very cold and pass Mayonnaise if desired.

MUSSEL SALAD—II

Sauté mussels in seasoned butter, sprinkle with lemon-juice, and cool. Mix with shredded lettuce or celery and serve with French dressing.

MUSSEL SALAD—III

Chop fine three or four truffles and two large boiled potatoes. Marinate in French dressing, seasoning with minced chives and parsley, and add eighteen or twenty cooked mussels. Serve on lettuce, garnishing with anchovies.

MUSSEL SALAD—IV

Marinate cold cooked mussels in French dressing, seasoned with Worcestershire Sauce. Drain and serve on lettuce, adding Mayonnaise if desired.

OYSTER SALAD—I

Rub a salad bowl with a cut clove of garlic and line it with lettuce leaves. Fill with par-boiled oysters, cooled and drained, and finely cut celery. Cover with Mayonnaise, sprinkle with minced parsley, and serve. French dressing may be used instead of Mayonnaise and pickled oysters may be used instead of the fresh.

OYSTER SALAD—II

Parboil, drain, and cool large oysters. Mix with hard-boiled eggs finely cut and serve on lettuce with Mayonnaise.

OYSTER SALAD—III

Parboil oysters, drain, cool, and put into a salad bowl lined with lettuce. Sprinkle with minced olives, parsley, pickles, and capers, and pour over a Mayonnaise. Add shredded lettuce or celery if desired.

OYSTER SALAD—IV

Parboil oysters, drain, cool, and cut into small pieces. Mix with finely cut celery and capers and serve on lettuce with Mayonnaise.

OYSTER SALAD—V

Parboil oysters in acidulated water, drain, mix with Mayonnaise, and serve on lettuce, garnishing with oyster-crabs and minced parsley.

OYSTER SALAD—VI

Parboil oysters, drain, cool, mix with hard-boiled eggs, cut into eighths, and serve on lettuce with Mayonnaise.

OYSTER SALAD—VII

Mix drained raw oysters with an equal quantity of shredded raw cabbage and serve with French dressing made with lemon-juice and seasoned with grated horseradish and tabasco sauce. Celery may be used instead of cabbage.

OYSTER SALAD—VIII

Parboil a quart of oysters, drain, cool, and remove the hard portions. Mix with an equal quantity of cucumber dice, and serve on watercress or lettuce with Mayonnaise, to which whipped cream may be added.

OYSTER SALAD—IX

Parboil a quart of oysters in their own liquor with a tablespoonful of vinegar, drain, cut into small pieces and marinate in French dressing. Mix with cucumber dice and serve on lettuce with Mayonnaise, garnishing with sliced hard-boiled eggs.

OYSTER SALAD—X

Parboil oysters in their own liquor, drain, cool,

and marinate in French dressing to which has been added the juice of half a lemon. Drain, mix with an equal quantity of finely cut celery, and serve on lettuce with Mayonnaise.

OYSTER SALAD—XI

Boil small potatoes in stock, drain, cool, slice, and mix with three dozen small parboiled oysters. Add also half a pound of peeled and sliced truffles cooked in Sherry with a slice of onion, and drain. Moisten with wine, mix with French dressing, and serve very cold.

OYSTER SALAD—XII

Cut raw oysters into small pieces, mix with shredded lettuce, and serve with French dressing.

OYSTER SALAD—XIII

Put head lettuce into a salad bowl, lay upon it parboiled oysters, and cover with hard-boiled eggs chopped separately. Pour over a Mayonnaise and serve.

OYSTER SALAD—XIV

Parboil, drain, and cool large oysters. Marinate in lemon-juice, drain, and mix with quartered hard-boiled eggs. Serve on lettuce with Mayonnaise.

OYSTER SALAD—XV

Parboil oysters in their own liquor, drain, and cool. Mix with Mayonnaise and, if desired, celery or cabbage cut fine. Serve very cold on lettuce. A little chopped pickle may be added.

OYSTER SALAD—XVI

Parboil large oysters, drain, cool and, serve on lettuce, sprinkling with chopped canned mushrooms. Garnish with stuffed olives and serve with Mayonnaise.

OYSTER SALAD—XVII

Parboil, drain, and cool large oysters, season with chopped pickle, and add a few stoned and split ripe olives. Serve on lettuce with Mayonnaise to which freshly grated horseradish has been added.

OYSTER SALAD—XVIII

Remove the hard parts from a quart of oysters and arrange on a bed of water-cress. Lay upon it half a pound of lean cooked ham cut into small pieces and pour over a French dressing seasoned with horseradish.

OYSTER AND CHICKEN SALAD

Mould shredded chicken and parboiled oysters

in chicken aspic made sour with lemon-juice. Serve on lettuce with Mayonnaise. Or, mould the oysters in chicken aspic in a border mould and fill the centre with a Mayonnaise of chicken. Garnish with cress and parsley.

OYSTER AND SWEETBREAD SALAD

Mix one pint of parboiled and cooled oysters with one pair of cooked sweetbreads cut into dice. Marinate for an hour in French dressing, drain, and mix with Mayonnaise to which a little whipped cream has been added. Serve on lettuce.

OYSTER-CRAB SALAD

Rinse cooked oyster-crabs in cold water. Drain, dry, mix with Mayonnaise, and serve on lettuce.

PRAWN SALAD—I

Remove the skins and heads of boiled prawns and serve with French dressing made with lemon-juice. Sprinkle with minced parsley and serve on lettuce.

PRAWN SALAD—II

Mix cooked and shelled prawns with half the quantity of finely cut celery. Mix with Mayonnaise and serve on lettuce.

RUSSIAN SALAD—I

Cut into dice six boiled potatoes, two beets, and three boiled celery roots. Cut into bits two pickles, a dozen anchovies, or three soaked herrings freed from skin and bone. Add two tablespoonfuls of capers, half a cupful of grated horseradish, and mix with Mayonnaise. Serve on lettuce, garnishing with sliced hard-boiled eggs, beets, and pickles.

RUSSIAN SALAD—II

Mince separately cooked potato, beet, and carrot, canned mushrooms and celery. Chop separately the yolks and whites of hard-boiled eggs and slice two small cucumber pickles. Flake a pound of boiled halibut or salmon and mould in a round mould with aspic jelly, alternating with the chopped vegetables, pickles, cooked peas, capers, and filleted anchovies. Chill, turn out, cut a space from the top, and fill with caviare. Garnish with chopped onion and parsley and serve very cold.

SALMON SALAD—I

Shred cooked smoked salmon and mix with cucumber dice and sliced boiled potatoes. Mix with French dressing and serve on lettuce.

SALMON SALAD—II

Flake cooked salmon, marinate in lemon-

juice, drain, and mix with an equal quantity of finely cut celery. Add three chopped pickles, six minced olives, and a few broken English walnut meats. Mix with Mayonnaise and serve on lettuce.

SALMON SALAD—III

Boil a small salmon whole, skin, and serve on a bed of lettuce. Spread with Mayonnaise and garnish with sliced lemon, pickled beets, hard-boiled eggs, and olives. Salmon steaks may be used in the same way.

SALMON SALAD—IV

Flake a pound of cold cooked salmon and mix with the sliced yolks of three hard-boiled eggs. Add a teaspoonful each of chopped olives, capers, and pickle, and serve on lettuce with Mayonnaise.

SALMON SALAD—V

Flake cold cooked salmon, season with lemon-juice, minced parsley, and cayenne, and mix with Mayonnaise. Add enough soaked and dissolved gelatine to make very stiff. Fill individual moulds, chill, and serve on lettuce with cucumbers and French dressing.

SALMON SALAD—VI

Chop very fine two hard-boiled eggs, a dozen

small cucumber pickles, and half a head of cabbage. Mix with a can of salmon, drained and flaked, and serve with French dressing or Mayonnaise.

SALMON SALAD—VII

Line a salad bowl with shredded lettuce and put in a layer of shredded cabbage. Add a layer of sliced tomatoes, then a layer of red pickled salmon, then celery cut fine, and a few capers and chopped pickles. Mix with French dressing and serve with Mayonnaise separately.

SALMON SALAD—VIII

Boil, cool, and flake two salmon steaks and marinate in seasoned oil and lemon-juice. Drain and serve on lettuce with French dressing or Mayonnaise and garnish with sliced cucumbers, or mix the cucumbers with the salad.

SALMON SALAD—IX

Flake cooked salmon and marinate in French dressing, using very little oil. Drain, and serve on lettuce with Mayonnaise, garnishing with sliced hard-boiled eggs, olives, and anchovies.

SALMON SALAD—X

Steam a salmon steak, cool, remove skin and bone, and serve on a bed of lettuce. Garnish

with sliced hard-boiled eggs and serve with Mayonnaise tinted green with spinach juice.

SALMON SALAD—XI

Drain and flake a can of salmon and mix with one and one-half cupfuls of finely cut celery. Mix with Mayonnaise and serve on lettuce.

SALMON SALAD—XII

Flake cold boiled salmon, season it with lemon-juice, mix with Mayonnaise, and serve on lettuce. Shrimps may be used in the same way.

SALMON SALAD—XIII

Boil fresh salmon in salted and acidulated water, drain, cool, flake, and put in a salad bowl lined with lettuce, alternating with thin slices of Spanish onion. Serve with French dressing or Mayonnaise. Mackerel may be used in the same way.

MOULDED SALMON SALAD

Mould flaked salmon in aspic jelly or season highly with lemon-juice, minced parsley, and Tabasco sauce, and mix with Mayonnaise. Stir in a tablespoonful of powdered gelatine, dissolved; fill individual moulds and cool. Serve on lettuce, garnishing with stoned olives and pickles.

Pour over a French dressing made with lemon-juice and garnish with olives.

SARDINE SALAD—VII

Arrange drained sardines on lettuce, garnish with boiled beets, and serve with a sour Mayonnaise.

SARDINE SALAD—VIII

Flake six sardines and mix with six diced cooked potatoes, one stalk of celery cut fine, and three small cucumber pickles chopped. Mix with Mayonnaise or boiled dressing and serve on lettuce.

SARDINE SALAD—IX

Skin, bone, and flake sardines and mix with three times the quantity of finely cut celery. Sprinkle with lemon-juice and serve with Mayonnaise.

SARDINE SALAD—X

Arrange skinned and boned sardines on lettuce. Sprinkle with chopped olives and pickle, cover with sliced hard-boiled eggs, and serve with French dressing.

SARDINE SALAD—XI

Skin, flake, and bone sardines and mix with an

equal quantity of the mashed yolks of hard-boiled eggs. Serve on lettuce with Mayonnaise.

SCALLOP SALAD—I

Soak the scallops in salt water for an hour, rinse, and boil slowly in fresh water for twenty-five minutes. Blanch in cold water, drain, slice, mix with finely cut celery, pour over a Mayonnaise, and serve.

SCALLOP SALAD—II

Parboil, drain, blanch, and slice scallops. Serve, on lettuce with French dressing.

SCALLOP SALAD—III

Slice cold cooked scallops, marinate in French dressing, drain, and mix with shredded cabbage or celery or shredded lettuce. Serve very cold with French dressing or Mayonnaise.

SCALLOP SALAD—IV

Marinate cooked scallops in French dressing, drain, and mix with shredded cabbage, green pepper, and celery. Serve on lettuce with Mayonnaise.

SCALLOP SALAD—V

Boil and cool a pint of scallops. Drain, dry, and slice, seasoning with lemon-juice, paprika,

and Worcestershire Sauce. Mix with Mayonnaise and serve on lettuce.

SCALLOP SALAD—VI

Boil and blanch a pint of scallops. Drain, slice, and mix with half as much finely cut celery. Serve on water-cress with French dressing, garnishing with chopped olives and hard-boiled eggs.

SCALLOP SALAD—VII

Cut fried scallops into halves or quarters and mix with twice the quantity of finely cut celery. Serve on lettuce with French or Mayonnaise dressing.

SHAD ROE SALAD—I

Cook a shad roe in salted and acidulated water with a slice of onion. Drain, skin, and flake with a fork. Mix with shredded lettuce or celery and serve in tomato shells with French dressing or Mayonnaise. Or, mix the sliced roe with sliced tomatoes and serve with French dressing and lettuce.

SHAD ROE SALAD—II

Cook a shad roe in court bouillon, drain, and plunge into cold water. Wipe dry, cut into slices, and serve on lettuce with French dressing, garnishing with chopped cooked beets.

SHAD ROE SALAD—III

Boil a pair of roes in salted water for half an hour, drain, and cover with ice-water. Drain, wipe dry, remove the skin, and cut into thin slices. Garnish with diced cucumber or mix with sliced cucumber and serve on lettuce with Mayonnaise.

SHAD ROE SALAD—IV

Cook shad roe in acidulated water, drain, cool, skin, and slice. Season with lemon-juice and Worcestershire Sauce. Rub a salad bowl with a cut clove of garlic, line with lettuce leaves, and put in the shad roe, alternating with sliced tomato and cucumber. Serve with Mayonnaise dressing to which whipped cream has been added.

SHAD ROE SALAD—V

Cook the roes in salted and acidulated water with a bay-leaf. Drain, cool in ice-water, wipe dry, skin, slice, and serve on lettuce with French dressing. Or, marinate in French dressing and serve with Mayonnaise. Garnish with cress and parsley.

SHAD ROE SALAD—VI

Boil a shad roe in salted and acidulated water, cool in ice-water, drain, skin, and slice. Serve on lettuce with French dressing or Mayonnaise.

Sprinkle with minced chives or parsley and garnish with cucumber dice.

SHAD ROE SALAD—VII

Cook a pair of shad roes in salted boiling water, drain, cool, and skin. Season with onion-juice and serve on lettuce with Mayonnaise.

SHAD ROE SALAD—VIII

Rub a salad bowl with cut garlic, line with lettuce, and fill with diced cooked shad roe seasoned with onion-juice. Serve with Mayonnaise.

SHAD ROE AND CUCUMBER SALAD

Cook a shad roe in salted and acidulated water with an onion and a bay-leaf. Drain, cool, slice, and marinate in French dressing, seasoned with onion-juice. Drain, mix with sliced cucumber, and serve on lettuce with Mayonnaise.

SHRIMP SALAD—I

Marinate cooked shrimps in French dressing, drain, and mix with a little finely cut celery. Serve on lettuce with Mayonnaise, garnishing with olives, capers, and sliced hard-boiled eggs.

SHRIMP SALAD—II

Mix flaked cooked shrimps with twice the quantity of finely cut celery. Season with mus-

tard, and marinate in French dressing. Drain, mix with Mayonnaise, and serve on lettuce.

SHRIMP SALAD—III

Mix cooked flaked shrimps with finely shredded lettuce and French dressing. Garnish with spoonfuls of Mayonnaise.

SHRIMP SALAD—IV

Mould tomato aspic in a border mould and fill the centre with a Mayonnaise of shrimps. Or, mould the shrimps in the aspic and serve with Mayonnaise.

SHRIMP SALAD—V

Mould flaked shrimps in cucumber aspic and serve with Mayonnaise, or serve a shrimp Mayonnaise with a border of cucumber aspic. A sour lemon jelly may be used instead of the cucumber. Or, sliced cucumbers may be arranged in the lemon jelly.

SHRIMP SALAD—VI

Mix cooked flaked shrimps with shredded cabbage and celery. Serve on lettuce with Mayonnaise.

SHRIMP AND ASPARAGUS SALAD

Mix two cupfuls of cold cooked asparagus cut into short lengths with one cupful of cooked

flaked shrimps. Serve with French dressing to which the pounded yolks of three hard-boiled eggs have been added.

SHRIMP AND CUCUMBER SALAD

Flake cooked shrimps, marinate with French dressing, and add an equal quantity of diced or sliced cucumbers. Mix with Mayonnaise and serve on lettuce, garnishing with cold shrimps and cucumber slices.

SHRIMP AND CRESS SALAD

Mix cooked flaked shrimps with water-cress and serve with Mayonnaise or French dressing.

SHRIMP AND TOMATO SALAD

Mix cooked shrimps with peeled and quartered tomatoes and serve on lettuce with Mayonnaise.

STURGEON SALAD

Remove the brown skin and fat from half a pound of smoked sturgeon and cut into dice. Add one cup of diced cucumber and three hard-boiled eggs cut into small pieces. Mix with a chopped green pepper and a very small onion grated. Serve with French dressing in a salad bowl rubbed with garlic and lined with lettuce leaves. Use lemon-juice in the French dressing and a slight grating of the rind.

TONNO SALAD

Open and drain a can of tonno. Flake fine with a fork and mix with three tomatoes peeled and sliced and three green peppers seeded and cut into rings. Serve on lettuce and mix with French dressing, using cider vinegar. (Tonno comes in small cans and can be had at any Italian grocery.)

WHITE-FISH SALAD—I

Flake cold cooked white-fish, season with French dressing, and serve on lettuce with Mayonnaise to which a mashed sardine has been added. Garnish with sliced cucumbers or cubes of cucumber aspic.

WHITE-FISH SALAD—II

Flake cold cooked white-fish, marinate in French dressing, drain, mix with Mayonnaise, and serve on lettuce. Finely cut cabbage, celery, or diced cucumber may be added.

SMOKED WHITE-FISH SALAD

Free from skin and bone, cut into small pieces, and season highly with cayenne and minced chives or onion. Serve very cold on lettuce with French dressing.

MEAT SALADS

BACON SALAD

Cut one-fourth of a pound of bacon into dice and fry with a chopped onion. Season with pepper and vinegar, pour over shredded lettuce, cool, and serve.

BEEF SALAD—I

Cut cold roast beef into dice with a little cold fried bacon and add a little chopped Spanish pepper. Green pepper may be used instead. Serve on lettuce with French dressing.

BEEF SALAD—II

Two cupfuls of shredded cooked beef mixed with two sliced boiled potatoes and a tablespoonful of minced parsley. Serve on lettuce with French dressing, seasoned with garlic and tomato catsup.

BEEF SALAD—III

Cut cold cooked beef into cubes, season with

horseradish, and serve on lettuce with boiled dressing or Mayonnaise.

BEEF SALAD—IV

Marinate diced cooked beef in French dressing, seasoning with grated onion. Drain, mix with cold cooked potatoes cut into dice, and a little minced parsley. Serve on lettuce with French dressing or Mayonnaise, garnishing with hard-boiled eggs.

BEEF SALAD—V

Season one cupful of diced cooked beef with Worcestershire, grated onion, and salt. Mix with Mayonnaise and serve on lettuce, garnishing with peeled and quartered tomatoes.

BEEF SALAD—VI

Season diced cooked beef with grated onion and horseradish and serve on lettuce with Mayonnaise to which whipped cream has been added.

BEEF SALAD—VII

Mix diced cooked beef with chopped onion either raw or boiled, add a few olives chopped, and sprinkle with minced parsley. French dressing.

BEEF SALAD—VIII

Mix thinly sliced boiled beef and cooked

CHICKEN SALAD—I

Mix diced cooked chicken with grated cheese and Mayonnaise. Serve on lettuce leaves, garnishing with sliced hard-boiled eggs.

CHICKEN SALAD—II

One cupful of cooked chicken cut into dice, two cupfuls of celery cut into small pieces. Mix with Mayonnaise and serve on lettuce, garnishing with hard-boiled eggs or sliced beets or capers or olives. Cabbage may be used instead of celery.

CHICKEN SALAD—III

One cupful of diced cooked chicken and celery, and half a cupful of hard-boiled eggs sliced; mix with Mayonnaise and serve on lettuce with a garnish of chopped pickles. Or, use twice as much celery as chicken.

CHICKEN SALAD—IV

Mix cold cooked shredded chicken with a little ham or veal and serve on lettuce with Mayonnaise, garnishing with hard-boiled eggs.

CHICKEN SALAD—V

Cold cooked chicken cut into dice and half the quantity of celery cut fine. Marinate in French

dressing, drain, mix with Mayonnaise, and serve on lettuce with a garnish of sliced hard-boiled eggs and olives. Turkey may be used instead of chicken. Canned mushrooms may be used instead of celery or with it.

CHICKEN SALAD—VI

Remove the soft crumbs from French rolls and fill with chicken salad.

CHICKEN SALAD—VII

Marinate one cupful each of chicken, celery, and apples in seasoned oil and lemon-juice. Drain, mix with Mayonnaise, and serve on lettuce, garnishing with nut-meats, sliced hard-boiled eggs, and sliced orange.

CHICKEN SALAD—VIII

Mix cold cooked diced chicken with two-thirds the quantity of cut celery, marinate in French dressing, drain, and mix with Mayonnaise. Serve on lettuce, garnishing with hard-boiled eggs, chopped separately, or with sliced pickles, stoned olives, capers, and parsley. Veal may be used instead of the chicken and shredded lettuce instead of the celery.

CHICKEN SALAD—IX

One cupful of cooked shredded chicken, one-

fourth pound of Jordan almonds, half a Spanish onion shredded, and one sweet Spanish pepper. Mix thoroughly, season with curry powder, and soy, and pour over a French dressing. Serve on lettuce and garnish with sliced beets or bananas.

CHICKEN SALAD—X

Marinate diced cooked chicken in French dressing, drain, mix with Mayonnaise, and serve on lettuce. Garnish with olives, strips of beets, pickles, capers, or hard-boiled eggs.

CHICKEN SALAD—XI

Mix diced cooked chicken and sweetbreads and put into a salad bowl which has been rubbed with garlic. Season with soy, celery seed, grated onion, Tabasco Sauce, and a few drops of tarragon vinegar. Add a few nuts and serve on lettuce with Mayonnaise to which a little whipped cream has been added.

CHICKEN SALAD—XII

Marinate cold cooked chicken in well-seasoned stock. Drain thoroughly, mix with an equal quantity of celery, and serve on lettuce with Mayonnaise. Garnish with olives. Nuts may be added and endive, or cabbage may be used in place of the celery, with a pinch of celery seed.

CHICKEN SALAD—XIII

Marinate diced cooked chicken in French dressing, seasoned with anchovy paste. Drain, mix with Mayonnaise, and serve on lettuce, garnishing with capers.

CHICKEN SALAD—XIV

Mix equal quantities of diced cooked chicken and cut celery with half as much grated bread-crumbs. Marinate in French dressing, drain, and mix with Mayonnaise.

CHICKEN SALAD—XV

Equal parts of diced cooked chicken and cut celery and one-fourth the quantity of blanched and chopped Brazil nuts. Mix with Mayonnaise and serve on lettuce. Turkey may be used in the same way.

CHICKEN SALAD—XVI

One cupful of diced cooked chicken, mixed with an equal quantity of cooked cauliflower flowerets and seasoned highly with grated cheese. Pour over a French dressing, season with mustard, and mix with the powdered yolks of two hard-boiled eggs. Serve on lettuce and garnish with the egg whites cut in rings.

CHICKEN SALAD—XVII

Mix two cupfuls of diced cooked chicken, one cupful of diced cooked sweetbreads, and one cupful of canned mushrooms. Serve on lettuce with Mayonnaise.

CHICKEN SALAD—XVIII

Mix one cupful each of cooked chicken, celery, and apple cut into dice and marinate in seasoned oil, mixed with lemon-juice. Serve with Mayonnaise to which whipped cream has been added and surround with lettuce leaves. Garnish with chopped hard-boiled eggs, walnut-meats, and orange or grape fruit, freed from skin, seeds, and membranes.

CHICKEN SALAD—XIX

Mix diced cooked chicken with finely cut celery, chopped hard-boiled eggs, and capers. Serve on lettuce with Mayonnaise.

CHICKEN SALAD—XX

Mix thoroughly one tablespoonful of capers, two tablespoonfuls of minced ham, three chopped hard-boiled eggs, a minced onion, and one pounded anchovy. Mix with aspic jelly and dip strips of cooked chicken into the mixture. Arrange the strips in the form of a border and fill the centre with diced cooked carrots, peas, and

finely cut celery, mixed with Mayonnaise. Cool on ice and serve with a garnish of parsley.

CHICKEN SALAD—XXI

Mix diced cooked chicken with an equal quantity of parboiled and drained oysters. Serve on lettuce with Mayonnaise.

CHICKEN SALAD—XXII

Shred the meat of one cooked chicken and mix with two bunches of celery cut fine, one cucumber cut into bits, and one can of French peas. Add a cupful of broken English walnuts, mix with Mayonnaise, and serve on lettuce.

CHICKEN SALAD—XXIII

Mould tomato aspic in a double mould and fill the centre with chicken salad. Cover with more of the jelly, cool, turn out, and serve with Mayonnaise. Or, mould the tomato aspic in a border mould and fill the centre with chicken salad.

CHICKEN SALAD—XXIV

Boil a chicken and reduce the cooking liquid, shred the meat, season, and pour over enough of the cooking liquid to cover, dissolving a package of soaked gelatine in it. Mould, cool, and serve on lettuce with Mayonnaise.

CHICKEN SALAD—XXV

Shred cooked chicken, fresh mushrooms, celery, potatoes, truffles, and the whites of hard-boiled eggs. Mix with Mayonnaise and serve on lettuce.

CHICKEN SALAD—XXVI

Mix shredded cooked chicken with finely cut celery and pimentos and add a little chopped truffle if desired. Serve on lettuce with Mayonnaise.

CHICKEN SALAD—XXVII

Two cupfuls of cooked chicken cut into dice or shreds and three drained anchovies cut into strips. Mix thoroughly with French dressing to which a little dry mustard has been added and serve on lettuce leaves.

CHICKEN SALAD—XXVIII

Mould chicken aspic in a double mould or border mould and fill the centre with a Mayonnaise of celery and blanched English walnuts mixed with a little of the jelly. Chill, turn out, and serve with Mayonnaise.

CHICKEN SALAD—XXIX

Chop fine two cupfuls of cooked chicken and rub to a paste with a dozen blanched and pounded almonds. Season with salt, pepper, lemon-juice,

and onion-juice and half a cupful or more of Mayonnaise. Add half a cupful of aspic jelly, cool, but not set, and half a pint of cream whipped solid. Mould in a border mould and fill the centre with cut celery mixed with Mayonnaise. Garnish with minced parsley and lettuce.

CHICKEN SALAD—XXX

Line a mould with cooked tongue, beet, egg, cucumber or olives cut in fancy shapes, fill with aspic jelly and set a smaller mould into it. Cool until the aspic is set. Take out the inner mould, fill the space with chicken salad, and invert on a serving dish. Garnish with lettuce and serve with Mayonnaise. Or, after removing the inner mould, fill partially with the salad and pour in another layer of aspic. Cool and turn out.

CHICKEN SALAD—XXXI

Mould chicken aspic in a double mould and fill the centre with broken walnuts and cut celery mixed with Mayonnaise. Cover with jelly, cool, turn out and serve with Mayonnaise.

JELLIED CHICKEN SALAD

Line a mould with carrots and beets cut into fancy shapes and sliced hard-boiled eggs. Fill with alternate layers of cooked diced chicken and aspic, waiting until each layer of aspic sets. Or, mould in a border mould, mixing the chicken

with the aspic, and fill the centre with a Mayonnaise of celery. Garnish with lettuce and pass Mayonnaise with it.

DUTCH CHICKEN SALAD

One cupful each of cooked chicken and German sausage cut into dice, half a cupful each of chopped pickles and beets, and two cupfuls of cold boiled potatoes sliced. Add a small herring, skinned and boned and shredded, two chopped hard-boiled eggs, and two tablespoonfuls of capers. Pour over a French dressing, season it with mustard, garnish with anchovies, and serve on lettuce.

CALF'S BRAIN SALAD—I

Slice cooked calf's brains and marinate in French dressing. Serve on lettuce with Mayonnaise.

CALF'S BRAIN SALAD—II

Boil in salted and acidulated water, drain, put into cold water, remove strings and membrane and cut into dice. Sauté in butter with a little chopped onion, seasoning with salt, pepper, and mace. Cool, mix with an equal quantity of sliced cooked potatoes and Mayonnaise. Sprinkle with minced parsley and serve on lettuce.

CALF'S HEAD SALAD

Marinate diced boiled calf's head in French

dressing, seasoning with horseradish. Mix with potatoes, beets, and carrots, and serve on lettuce with Mayonnaise. Garnish with cress or parsley. The meat may be marinated in Sherry or Madeira instead of French dressing.

CORNED BEEF SALAD

Shred cold cooked corned beef and season with horseradish. Mix with boiled potato and beet and serve on lettuce or endive with French dressing.

DUCK SALAD—I

Marinate diced or shredded duck in seasoned oil and lemon or orange juice. Drain and mix with celery and bits of orange, freed from seeds and membrane. Serve with Mayonnaise and garnish with lettuce and orange slices.

DUCK SALAD—II

Mix diced cooked duck with broken walnuts and serve on lettuce with Mayonnaise. Turkey may be used the same way.

DUCK SALAD—III

Thin slices of cold cooked duck mixed with chopped hard-boiled eggs and a small quantity each of diced cooked carrots and beets. Season with grated onion and lemon-juice and serve on lettuce with Mayonnaise or Tartar Sauce.

DUTCH SALAD—I

Two herrings soaked, boiled, and shredded, mixed with cold cooked meat, sour apples peeled and sliced, and a little pickled beet. Season with pepper and minced onion, pour over a French dressing, and add a little cream.

DUTCH SALAD—II

Bone two large Dutch herrings and chop with the white meat of a fowl, two hard-boiled eggs, two tablespoonfuls of minced ham or tongue, a grated onion, and a pounded anchovy. Mix with French dressing and serve on lettuce.

DUTCH SALAD—III

One half cupful of bologna sausage cut into dice and cold cooked potatoes, cut into dice, two or three anchovies and a little herring shredded fine and one or two chopped hard-boiled eggs. Add a few capers and a small quantity of chopped olives. Pour over a French dressing, seasoned with mustard. The anchovies may be used for a garnish and more herring put into the salad. Beets and pickles may also be used either in the garnish or in the salad.

GAME SALAD—I

Cut cold cooked game into dice, marinate in French dressing, and serve on lettuce, garnishing with sliced hard-boiled eggs.

GAME SALAD—II

Mix two cupfuls of diced cooked game with finely cut celery, chopped cooked beet and carrot, and mix with Mayonnaise. Serve on lettuce, garnishing with chopped olives and capers.

GOOSE SALAD—I

Mix diced cooked goose with shredded celery and bits of sour apple, season with a bit of sage if desired, and serve with Mayonnaise.

GOOSE SALAD—II

Mix diced cooked goose with sliced potatoes or hard-boiled eggs, season with minced chives, and pour over a French dressing, seasoned with mustard. Serve on lettuce and garnish with hard-boiled eggs.

HAM SALAD—I

Equal quantities of diced cooked ham and finely cut celery or lettuce. Mayonnaise.

HAM SALAD—II

Mix bits of cooked ham with head lettuce and serve with French dressing seasoned with garlic.

HAM SALAD—III

Mix diced cooked ham with shredded cabbage

and potatoes and add three or four chopped pickled onions. Serve with French dressing or Mayonnaise and garnish with hard-boiled eggs.

HAM SALAD—IV

Mix diced cooked ham with hard-boiled eggs cut small and chopped pickles. Mix with Mayonnaise and serve on lettuce, garnishing with olives.

HAM SALAD—V

Mix equal portions of diced cooked ham and almonds or English walnuts. Serve on lettuce with Mayonnaise.

HAM SALAD—VI

Cold cooked ham cut into small dice and half the quantity of finely cut celery. Mix with Mayonnaise and serve on lettuce with a garnish of hard-boiled eggs.

HAM SALAD—VII

Cut raw ham into dice, fry crisp, drain, cool, and mix with lettuce. Serve with French dressing, seasoning with chervil or tarragon vinegar.

HAM SALAD—VIII

Cut cold boiled ham into dice, mix with an equal quantity of celery cut fine, and serve on lettuce leaves with Mayonnaise.

HAM AND POTATO SALAD

Slice seven cooked potatoes and a slice of boiled ham. Mix with three small onions chopped and half an apple chopped. Serve on lettuce with Boiled Dressing—I.

LAMB SALAD—I

Cold roast lamb cut into bits with a few chopped capers. French dressing, to which a little chopped mint may be added.

LAMB SALAD—II

Steep a bunch of mint in a cupful of water and strain over a tablespoonful of soaked gelatine. Keep warm over boiling water until dissolved and add a few drops of lemon-juice, and salt and cayenne to season. Put into a mould with alternate layers of cold cooked lamb sliced; cool, turn out, and serve with Mayonnaise. Or, mix diced cooked lamb and potatoes with Mayonnaise, and garnish with the mint jelly cut into cubes.

LAMB SALAD—III

Mix diced cooked lamb and potatoes with a little chopped boiled beef and capers or pickles. Season with onion-juice and serve with Mayonnaise.

LIVER SALAD—I

Diced cooked liver mixed with an equal quantity of finely cut celery. Mayonnaise.

LIVER SALAD—II

Marinate one cupful of diced cooked liver in French dressing, drain and mix with twice the quantity of shredded cabbage or celery. Mix with Mayonnaise and serve on lettuce with a garnish of olives.

LIVER SALAD—III

Use six cooked chicken livers or an equal quantity of cooked calf's liver. Cut into dice and add four hard-boiled eggs, cut into small pieces, and three small onions chopped. Mix with French dressing and serve on lettuce.

MUTTON SALAD

Mix diced cooked mutton with Mayonnaise or with French dressing seasoned with mint, and serve on lettuce, garnishing with cress or capers.

MEAT AND POTATO SALAD—I

Cut into dice one pound of cold cooked meat and enough cooked potatoes to make a pint. Arrange in alternate layers in a salad bowl, sprinkling each layer with minced parsley, onion, and celery or celery seed. Mix with French dressing and serve.

MEAT AND POTATO SALAD—II

Arrange in alternate layers in a salad bowl cold cooked meat cut into thin slices and cold cooked potatoes cut in pieces of the same size. Season each layer with minced parsley and French dressing and let stand in a cold place for two hours before serving.

PÂTÉ DE FOIE GRAS SALAD—I

Use individual moulds and put a slice of hard-boiled egg in the bottom of each one. Fill with alternate layers of aspic jelly and pâté de foie gras. Cool, turn out, and serve on lettuce with Mayonnaise.

PÂTÉ DE FOIE GRAS SALAD—II

Make an aspic jelly of consommé and fill a mould with it, alternating with cooked artichoke bottoms, sliced hard-boiled eggs, capers, and pâté de foie gras rubbed to a paste with cream. Turn out and serve on lettuce with Mayonnaise.

PARTRIDGE SALAD—I

Marinate cold cooked partridge breasts in lemon-juice, seasoning with grated onion. Serve on lettuce with French dressing, garnishing with minced olives and cubes of currant jelly.

PARTRIDGE SALAD—II

Mix diced cooked partridge with chopped pickle and parsley and add shredded lettuce or celery. Mayonnaise. Sliced hard-boiled eggs may be used instead of the celery. Grouse, pigeon, and quail may be used in the same way.

PORK SALAD

Shred cold roast pork and mix with finely cut celery and Mayonnaise. A little sliced sour apple may be added. Roast pork may be added to any chicken salad, or pork chops may be boiled with chicken cooked for salad.

PIGS'-FEET SALAD—I

Boil pickled pigs'-feet until tender, drain, cool, and pick the meat from the bones. Mix with finely cut celery or cabbage or potatoes and serve with French dressing.

PIGS'-FEET SALAD—II

Cook pickled pigs'-feet in water to cover, seasoning with onion, carrot, celery, thyme, and bay-leaf. Cool in the cooking liquid, drain, cut fine, mix with minced parsley and young onions, and serve on ice with French dressing.

RABBIT SALAD—I

Thin slices of cold roasted rabbit marinated in French dressing and chopped onion and parsley.

Drain, mix with Mayonnaise, and serve on lettuce with a garnish of sliced hard-boiled eggs, olives, and capers.

RABBIT SALAD—II

Marinate diced cooked rabbit in French dressing and serve on lettuce with Mayonnaise, seasoned with mustard. Garnish with watercress.

RUSSIAN SALAD—I

Put two or three spoonfuls of thick Mayonnaise or Tartar Sauce in the centre of a serving-dish. Arrange around it separate groups of cold cooked meat cut fine, using several different kinds and separating by sardines or anchovies. Garnish with crisp lettuce or cress and mix just before serving.

RUSSIAN SALAD—II

One cupful each of cold cooked salmon and chicken cut into small pieces. Add a few cooked asparagus tips, diced cooked carrots and turnips and cauliflower flowerets, a few capers and shrimps, and a little caviare and grated onion, and pour over a French dressing seasoned with mustard. No one flavor should predominate.

RUSSIAN SALAD—III

Cook separately diced carrots, turnips, beets, and potatoes, cutting the beets after cooking.

Mix and add cooked peas, string beans and cauliflower flowerets. Season with chopped onion, parsley, and chervil and add caviare, strips of red herring, anchovy, smoked salmon, and thin slices of cooked poultry or game. Serve very cold with French dressing.

RUSSIAN SALAD—IV

Put white lettuce hearts in the centre of a flat serving-dish, surround with a circle of watercress, then a circle of powdered egg yolk, then of chopped whites of hard-boiled eggs, then of cold cooked beef cut into dice, and surround with an outer circle of lettuce-leaves. Garnish with strips of herring or anchovy, sprinkle with minced parsley or chives, pour over a French dressing, and serve. Toss until well mixed just before serving.

RUSSIAN SALAD—V

Cut in thin slices one cupful of cold cooked potatoes, and shred half a pound of cooked ham and one-fourth pound of cold smoked tongue. Cover with wilted cucumbers, add a few slices of radish, and the heart leaves of two heads of lettuce. Serve with Mayonnaise or Tartar Sauce and garnish with chopped pickle, parsley, and onion.

RUSSIAN SALAD—VI

Mix diced cooked veal and cooked tongue in

equal quantities, diced cooked carrots, finely cut celery, chopped apples, boiled potatoes, skinned herring soaked in milk and flaked, with a little chopped pickle and cooked beef. Serve on lettuce with Mayonnaise, garnishing with chopped eggs, capers, olives, beets, and minced parsley.

RUSSIAN SALAD—VII

Chop together pickled cucumbers, mustard pickles, pickled beans, and capers. Add six soaked herrings, skinned and chopped, half a pound of smoked salmon cut into strips, a grated onion, and six large apples, peeled and chopped. Add diced cooked veal, chicken, or turkey, mix with Mayonnaise and serve on lettuce, garnishing with hard-boiled eggs, nuts, capers, and cubes of aspic.

RUSSIAN SALAD—VIII

Arrange thin slices of cold cooked salmon, chicken, and partridge with cooked turnips, carrots, cauliflower, and asparagus tips cut into small pieces and add a few capers and shrimps and a little cavaire. Season with chopped onion and serve with French dressing to which mustard has been added.

RUSSIAN SALAD—IX

Mix four ounces each of boiled celery roots, beets, and potatoes, two ounces each of smoked salmon, ham, and tongue, cut into dice, and four

One Thousand Salads

ounces each of celery stalks, apples, and walnuts cut fine. Marinate in French dressing, drain, mix with Mayonnaise, and serve on lettuce.

RUSSIAN SALAD—X

One cupful each of diced cooked chicken, tongue, and salmon or ham, one-fourth cupful of diced cooked carrots, one cupful of cooked string beans cut small, and two boiled potatoes, sliced. Marinate with French dressing, drain, and serve with Mayonnaise.

RUSSIAN SALAD—XI

Mix equal quantities of smoked ham and sausage cut fine, and the same quantity of cold cooked veal or fowl. Mix with the shredded meat from a salt herring, diced boiled beets and potatoes, and a little chopped pickle. Mix with French dressing, seasoned with mustard, and garnish with sliced hard-boiled eggs, capers, anchovies, and olives.

RUSSIAN SALAD—XII

Cut into dice a cooked carrot and turnip, and mix with shredded cooked chicken, broiled mushrooms, and Brussels sprouts or asparagus tips. Serve with French dressing, seasoned with anchovy essence.

RUSSIAN SALAD—XIII

Mix two ounces of chopped boiled tongue with

the shredded meat from a boned herring, half a cooked carrot sliced, two boiled potatoes and a beet cut fine, and a sour apple peeled, sliced, and broken. Mix with crisp lettuce, sprinkle with minced parsley or chives, and serve with French dressing.

RUSSIAN SALAD—XIV

Mix equal quantities of finely cut cooked beef, chicken, tongue, ham, and mutton. Mix with crisp lettuce and finely cut celery, add a few anchovies and a little chopped truffle. Serve with Mayonnaise or Tartar Sauce.

SWEETBREAD SALAD—I

Mix diced cooked sweetbreads with cooked and drained peas, and serve on lettuce with Mayonnaise. Beans may be used instead.

SWEETBREAD SALAD—II

Boil a pair of sweetbreads in salted water with a slice of onion, a bit of bay-leaf, and a blade of mace. Cool and cut into dice. Use an equal quantity of cucumber dice or slices and mould in aspic. Turn out and serve with Mayonnaise. Or, mould cucumber aspic in a border mould and fill the centre with a Mayonnaise of sweetbreads.

SWEETBREAD SALAD—III

Mix one pound of diced cooked sweetbreads,

and two small cucumbers cut into bits, with one cupful of finely cut celery. Serve on lettuce with Mayonnaise to which whipped cream has been added.

SWEETBREAD SALAD—IV

Mix diced cooked sweetbreads with an equal quantity of mushrooms and twice as much finely cut celery. Serve on lettuce with Mayonnaise.

SWEETBREAD SALAD—V

Boil a pair of sweetbreads in stock or water, seasoning with onion, carrot, celery, and parsley. Drain, cool, cut into dice, mix with an equal quantity of cooked and drained peas and serve on lettuce with Mayonnaise.

SWEETBREAD SALAD—VI

One cupful each of diced cooked sweetbreads and finely cut celery mixed with one-half cupful of cooked and drained peas. Serve on lettuce with Mayonnaise or in tomato or pepper baskets. Chicken may be used instead of the sweetbreads.

SWEETBREAD SALAD—VII

Mix three-fourths of a pound of diced cooked sweetbreads with half a can each of French peas, shrimps, and mushrooms and one-half cupful of finely cut celery. Add a few chopped blanched almonds and broken English walnuts and mix with Mayonnaise.

SWEETBREAD SALAD—VIII

Mix one pair of diced cooked sweetbreads with a pint of oysters, parboiled and drained, one cupful of finely cut celery, one cupful of cucumbers cut into dice, and one tablespoonful of chopped green peppers. Marinate in French dressing, drain, mix with Mayonnaise, and serve with a garnish of cress.

SWEETBREAD SALAD—IX

Mix diced cooked sweetbreads with Mayonnaise and serve on lettuce. Season with onion-juice if desired.

SWEETBREAD SALAD—X

Marinate diced sweetbreads in French dressing, drain, and mix with diced cooked cucumbers and Mayonnaise. Garnish with lettuce and slices of tomato.

SWEETBREAD SALAD—XI

Season diced cooked sweetbreads with onion-juice and a little tarragon vinegar and serve on lettuce with Mayonnaise. The bowl may be rubbed with garlic.

SWEETBREAD SALAD—XII

Season diced cooked sweetbreads with onion-juice and marinate in French dressing. Drain, mix with Mayonnaise and serve on lettuce.

SWEETBREAD SALAD—XIII

Mix diced cooked sweetbreads with an equal quantity of cut celery and half the quantity of chopped nuts. Serve with Mayonnaise to which thick cream has been added.

SWEETBREAD SALAD—XIV

Mix equal quantities of diced cooked sweetbreads and sliced cucumbers. Serve with French dressing or Mayonnaise, to which a little whipped cream may be added.

SWEETBREAD SALAD—XV

Mix diced cooked sweetbreads with finely cut celery and cooked and drained peas. Serve on lettuce with Mayonnaise. A little cooked veal may be mixed with the sweetbreads.

SWEETBREAD SALAD—XVI

Mix diced cooked sweetbreads with half the quantity of finely cut celery. Marinate in French dressing, drain, mix with Mayonnaise, and serve on lettuce.

SWEETBREAD SALAD—XVII

Equal parts of diced cooked sweetbreads and raw cucumbers. Serve on lettuce with Mayonnaise.

SWEETBREAD SALAD—XVIII

Equal quantities of diced cooked sweetbreads and canned mushrooms or broken nuts. Serve on lettuce with Mayonnaise.

SWEETBREAD SALAD—XIX

Diced cooked sweetbreads mixed with celery, cucumber, radishes, and olives sliced. Mayonnaise.

SWEETBREAD SALAD—XX

Skin cooked sweetbreads, cut into dice, and mix with celery cut fine and cold cooked potatoes sliced. Mayonnaise.

SWEETBREAD SALAD—XXI

Mix diced cooked sweetbreads and shredded cooked tongue. Serve on lettuce with Mayonnaise.

SWEETBREAD SALAD—XXII

Equal quantities of diced cooked sweetbreads and broken nut-meat, black walnuts preferred. Serve on lettuce-leaves with Mayonnaise.

SWEDISH SALAD

Mix two pickled herrings shredded, two apples peeled and sliced, two boiled potatoes, cut into dice, an equal quantity of cold roast beef

and a little sliced beet, one tablespoonful each of capers and chopped pickle, a little minced tarragon and chervil, and one hard-boiled egg chopped fine. French dressing. Parboiled oysters, pickled shrimps, anchovies, Brussels sprouts, olives, celery, and green onions may be added to it,—any or all, as preferred, and any dried or pickled fish may be used instead of the herring.

TONGUE SALAD—I

Slice three cooked and pickled lambs' tongues and one large boiled potato. Sprinkle with minced parsley, pour over a French dressing, and serve on endive or lettuce.

TONGUE SALAD—II

Cut cold boiled tongue in shreds and mix with cooked sliced potatoes and a little celery cut into small pieces. Moisten with stock, pour over a French dressing, and serve with lettuce.

TONGUE SALAD—III

One cupful each of shredded cooked tongue and raw cabbage, one chopped hard-boiled egg, and a teaspoonful of minced parsley. Mix with Mayonnaise and serve on lettuce with a garnish of hard-boiled eggs.

TONGUE SALAD—IV

Mix cooked beef tongue, potatoes, beets, and

carrots with peeled sour apples and shredded salt herrings soaked. Pour over a French dressing seasoned with mustard, sprinkle with minced parsley, and garnish with anchovies and olives.

TONGUE SALAD—V

Cut cold cooked tongue into dice and put into a bowl rubbed with garlic. Mix with chopped nuts and finely cut celery. Season with grated onion and serve on lettuce with Mayonnaise.

TONGUE SALAD—VI

Season cold cooked diced tongue with lemon-juice and pepper and mix with finely cut celery. Serve on lettuce with Mayonnaise and garnish with chopped eggs or beets or aspic jelly.

TONGUE SALAD—VII

Mix diced cooked tongue with French dressing and serve on lettuce leaves. Ham may be used in the same way.

TONGUE SALAD—VIII

Mix equal quantities of diced cooked tongue and shredded cabbage. Add a little chopped hard-boiled egg and season with celery seed. Serve with Mayonnaise.

TONGUE SALAD—IX

Mix cold boiled tongue cut into bits with

cooked lima beans and potatoes, sliced sour apples, and chopped celery. Serve on lettuce with French dressing, garnishing with parsley and sliced boiled eggs.

TONGUE SALAD—X

Add to a vegetable salad some thin strips of French sausage and tongue and some fillets of anchovies and smoked herring cut into small pieces and stoned olives sliced into rings.

TRIPLE SALAD—I

Cut cold boiled tripe into small bits and mix with hard-boiled eggs cut into quarters. Serve with Mayonnaise.

TRIPLE SALAD—II

Cut pickled tripe into small strips and put into a salad bowl which has been rubbed with garlic. Serve on lettuce and pour over French dressing seasoned with garlic and tomato catsup. Garnish with stoned olives.

TRIPLE SALAD—III

Mix diced cooked tripe with Mayonnaise and serve on lettuce, garnishing with hard-boiled eggs. Finely cut celery may be added.

TRIPLE SALAD—IV

Mix equal quantities of boiled tripe, potatoes,

and endive cut into small pieces. Add a few capers, and mix with French dressing.

TRIPLE SALAD—V

Mix diced boiled tripe with twice the quantity of cut celery and serve on lettuce with Mayonnaise.

TRIPLE SALAD—VI

Cut boiled or pickled tripe into dice. Season with grated onion or lemon-juice, sprinkle with minced olives and parsley, and serve with French dressing.

TURKEY SALAD—I

Mix equal quantities of finely cut celery and diced cooked turkey. Marinate in French dressing, and serve on lettuce, or drain and mix with Mayonnaise.

TURKEY SALAD—II

Mix diced cooked turkey with chopped pickle finely cut, cooked beets, carrots, potatoes, asparagus, and boiled celery root and add finely cut celery. Mix with Mayonnaise and garnish with hard-boiled eggs, capers and parsley.

TURKEY SALAD—III

Mix diced cooked turkey with parboiled oysters

and bits of sour orange freed from seeds and membrane. Serve on lettuce with Mayonnaise.

TURKEY SALAD—IV

Mix diced cooked turkey with three-fourths as much finely cut celery and add chopped hard-boiled eggs and a little minced pickle. Mix with Mayonnaise and serve on lettuce.

TURKEY SALAD—V

Mix diced cooked turkey with boiled chestnuts and bits of cooked chicken liver and serve on lettuce with Mayonnaise. The liver may be omitted.

TURKEY SALAD—VI

Mix shredded cooked turkey with half the quantity of finely cut celery, add a little chopped hard-boiled egg, and serve on lettuce-leaves with Mayonnaise.

TURKEY SALAD—VII

Mix diced cooked turkey with boiled chestnuts and sliced apples broken into bits. French dressing or Mayonnaise.

VEAL SALAD—I

Marinate diced cooked veal in French dressing, drain, and mix with two pounded anchovies, a

few chopped pickles and capers, and serve on lettuce with French dressing seasoned with mustard.

VEAL SALAD—II

Mix diced cooked veal with shredded cabbage, season with horseradish, and mix with Mayonnaise.

VEAL SALAD—III

Mix diced cooked veal with finely cut celery or cabbage and serve on lettuce with Mayonnaise.

VEAL SALAD—IV

Marinate diced cooked veal in French dressing, drain, mix with Mayonnaise, and serve on lettuce.

VEAL SALAD—V

Marinate in French dressing for two hours half a pound of cold cooked veal cut into dice. Drain, mix with an equal quantity of shredded cabbage and a little chopped pickle. Serve on lettuce with Mayonnaise.

VEAL SALAD—VI

Cut cold cooked veal into dice, adding a little cold fresh pork, and mix with finely cut celery and cabbage. Serve on lettuce with Mayonnaise.

VEAL SALAD—VII

Cold cooked veal cut into dice mixed with three times the quantity of raw shredded cabbage. Mayonnaise.

VEAL SALAD—VIII

Cold cooked veal cut into dice and one-third the quantity of celery cut fine. Mix with Mayonnaise and garnish with sliced hard-boiled eggs.

VEAL SALAD—IX

Mix cold roast veal, fowl, or game with cold cooked cauliflower, shredded cabbage, cooked asparagus tips, peas, kidney beans, or artichokes, using any or all of the vegetables. Add a few capers, pour over a French dressing, cover with shredded lettuce, and serve.

VEAL SALAD—X

Soak six herrings over night in milk, drain, remove skin and bone and chop fine. Mix with an equal quantity of diced cooked veal, add chopped pickle, peeled sour apples, a few olives and capers, and grated onion. Chopped nuts may be added if desired. Mix with Mayonnaise and the milch of the herring rubbed through a sieve. Add mustard and sugar to the seasoning if desired.

VEGETABLE SALADS

ARTICHOKE SALAD—I

Remove the chokes and inner leaves from boiled artichokes, sprinkle with minced parsley, and serve with French dressing.

ARTICHOKE SALAD—II

Mix diced cooked artichokes with French dressing or Mayonnaise and serve on lettuce.

ARTICHOKE SALAD—III

Mix cooked artichokes with endive or lettuce and serve with French dressing. Cold boiled tongue or ham may be mixed with it.

ARTICHOKE SALAD—IV

Serve cold cooked artichokes on lettuce with Mayonnaise or Vinaigrette dressing.

ARTICHOKE SALAD—V

Quarter young artichokes and serve very cold with French dressing, removing the chokes.

ARTICHOKE SALAD—VI

Use boiled or canned artichokes. Remove the chokes and fill the space with chopped cress or celery which may be mixed with tomato. Serve on lettuce with French dressing. Or, fill with Mayonnaise mixed with chopped chicken or tongue or any preferred salad mixture and serve with either French dressing or Mayonnaise.

ARTICHOKE SALAD—VII

Drain a can of French artichokes and soak for half an hour in vinegar. Drain, rinse in cold water, sprinkle with minced parsley and onion, and serve on lettuce with Mayonnaise, sprinkling with minced parsley if desired.

ARTICHOKE SALAD—VIII

Mix three diced cooked artichokes with six truffles cut into bits and put into a salad bowl which has been rubbed with cut garlic and lined with lettuce. Serve with French dressing to which the powdered yolks of two hard-boiled eggs and a little mustard have been added. Sprinkle with minced chives just before serving.

ARTICHOKE SALAD—IX

Cut into small pieces three cooked artichokes and six truffles and put into a salad bowl which has been rubbed with cut garlic. Cover with

Mayonnaise which has been seasoned with minced garlic, tarragon, chervil, chives, and parsley.

ARTICHOKE SALAD—X

Mix sliced boiled Jerusalem artichokes with French dressing, seasoned with chopped onion.

ARTICHOKE SALAD—XI

Boil Jerusalem artichokes in acidulated water to which a tablespoonful of flour has been added. Drain, cool, cut up, and serve on lettuce with Mayonnaise.

ASPARAGUS SALAD—I

Serve bleached canned asparagus with French dressing or Mayonnaise.

ASPARAGUS SALAD—II

Mix cold cooked asparagus tips with minced chervil and truffles and serve on lettuce with French dressing or Mayonnaise.

ASPARAGUS SALAD—III

Mix cooked asparagus tips with sliced radishes and shredded celery. Serve with Mayonnaise.

ASPARAGUS SALAD—IV

Serve cold cooked asparagus on lettuce

with Mayonnaise, garnishing with hard-boiled eggs and capers or minced parsley.

ASPARAGUS SALAD—V

Mix equal quantities of cooked asparagus and boiled new potatoes with French dressing or Vinaigrette dressing.

ASPARAGUS SALAD—VI

Mix cold cooked asparagus tips with crawfish tails or shrimps and season with salt and pepper. Rub through a sieve the yolks of six hard-boiled eggs and add enough oil and vinegar to make it the consistency of cream. Pour over the salad and serve. Or, serve with Mayonnaise.

ASPARAGUS SALAD—VII

Mix cooked asparagus cut into short lengths with shredded lettuce or celery and serve with Mayonnaise, garnishing with sliced hard-boiled eggs.

ASPARAGUS SALAD—VIII

Serve cooked asparagus tips on lettuce with French dressing.

ASPARAGUS SALAD—IX

Mix cold cooked asparagus tips with diced or sliced cucumbers and serve on lettuce with Mayonnaise.

ASPARAGUS SALAD—X

Mix diced cooked carrot and asparagus tips and serve on lettuce with Mayonnaise, garnishing with hard-boiled eggs and capers.

ASPARAGUS SALAD—XI

Arrange in separate groups cooked asparagus tips, finely cut celery, shredded boiled potatoes, carrots, turnips, and truffles. Garnish with cooked asparagus tips and pass Mayonnaise with it.

ASPARAGUS SALAD—XII

Mix cooked asparagus tips and cauliflower flowerets with French dressing or Mayonnaise and serve on lettuce.

ASPARAGUS IN ASPIC

Mould cooked asparagus tips and sliced hard-boiled eggs in chicken aspic and serve on lettuce with Mayonnaise.

ASPARAGUS À LA VINAIGRETTE

Serve cold boiled asparagus or the bleached canned asparagus on lettuce with French dressing to which have been added chopped olives, pickles, and capers. Onion and mustard may be added to the seasoning.

BEAN SALAD—I

Sprinkle cooked white beans with minced chives, chervil, and parsley. Serve with French dressing, seasoning with grated onion if desired.

BEAN SALAD—II

Season cold cooked beans with tomato catsup and mix with half the quantity of finely cut celery. Sprinkle with minced chives and capers and serve very cold on lettuce with French dressing.

BEAN SALAD—III

Mix one pint of cold boiled white beans with one tablespoonful each of minced chives, chervil, and parsley and two tablespoonfuls of shredded smoked herring. Serve with French or Vinaigrette dressing and keep on ice for two hours before serving.

BEAN SALAD—IV

Season cold boiled beans with minced parsley and chopped onion and serve on lettuce with French dressing or Mayonnaise.

BEAN SALAD—V

Mix cold baked beans with shredded lettuce and hard-boiled eggs chopped separately. Serve with French dressing. The whites may be omitted and served as a garnish.

BEAN SALAD—VI

Mix cold baked beans with sliced tomatoes, shredded green peppers, and chopped onions. Serve on lettuce with French dressing.

BEAN SALAD—VII

Marinate cold cooked wax beans in French dressing, drain, and serve on lettuce with Mayonnaise.

BEAN SALAD—VIII

Mix equal quantities of finely cut celery and cooked wax beans and serve on lettuce with Mayonnaise.

BEAN SALAD—IX

Soak dried French beans in cold water over night, drain, and cook in boiling salted water. Cool, and mix with French dressing seasoned with onion-juice and serve on lettuce, garnishing with stuffed olives. Lima beans and cold baked beans may be used in the same way. Any bean salad may be sprinkled with minced chives, red or green peppers, parsley, pickle or olives.

BEAN SALAD—X

Cook soaked dried French beans until tender, drain, cool, and serve on lettuce with French dressing, sprinkling with chopped olives.

BEAN SALAD—XI

Mix cold cooked lima beans with minced chives and serve with French dressing. Sliced tomatoes may be added if desired.

BEAN SALAD—XII

Mix cold cooked lima beans with crisp lettuce, sprinkle with chopped mint, and serve with French dressing or Mayonnaise.

BEAN SALAD—XIII

Season cooked lima beans with minced onion and parsley and serve on lettuce with French dressing or Mayonnaise.

BEAN SALAD—XIV

Season cooked lima beans with chopped onion and pour over a French dressing, using bacon fat instead of oil.

RED BEAN SALAD

Mix cold cooked red beans with French or Vinaigrette dressing and serve on lettuce. Lentils may be used in the same way.

STRING BEAN SALAD—I

Serve cold cooked string beans with French dressing, seasoning with minced chives and parsley. Garnish with thin slices of fried bacon.

STRING BEAN SALAD—II

Arrange cooked string beans on lettuce and serve with French dressing.

STRING BEAN SALAD—III

Marinate hot boiled string beans with onion-juice and seasoned vinegar. When cold, drain and serve on lettuce with French dressing.

STRING BEAN SALAD—IV

Mix cold cooked string beans with chopped olives and parsley and serve with French dressing seasoned with tomato catsup.

STRING BEAN SALAD—V

Marinate cooked string beans in French dressing. Drain and serve on lettuce seasoned with chopped fine herbs.

STRING BEAN SALAD—VI

Mix equal quantities of cooked green and white string beans and serve very cold on lettuce with French dressing or Mayonnaise.

STRING BEAN SALAD—VII

Mix equal quantities of cold, cooked, finely cut string beans and potatoes with endive and serve in a salad bowl rubbed with garlic. Minced chervil or chives may be added. Serve with French dressing.

STRING BEAN SALAD—VIII

Season cooked string beans with minced onion, parsley, and chervil and serve on lettuce with French or Vinaigrette dressing.

STRING BEAN SALAD—IX

Mix cold boiled string beans with sliced Spanish onion, and serve on lettuce or endive with French dressing.

STRING BEAN SALAD—X

Mix cold boiled string beans and peas with French dressing or Mayonnaise.

STRING BEAN SALAD—XI

Soak hot string beans in hot spiced vinegar until cool. Drain and serve on lettuce with mayonnaise.

STRING BEAN SALAD—XII

Season cold cooked string beans with minced onion and serve ice-cold on lettuce with French dressing or Mayonnaise.

STRING BEAN SALAD—XIII

Sprinkle cold cooked string beans with finely minced parsley and chervil and serve very cold on lettuce with French dressing. Cauliflower may be used in the same way, or artichokes. Minced chives may be added.

BEET SALAD—I

Slice cold boiled beets thin, mix with dandelion greens, and serve with French dressing.

BEET SALAD—II

Boil young beets, cool, peel, and cut into dice. Soak in French dressing and mix with crisp lettuce.

BEET SALAD—III

Mix two cupfuls of cooked string beans and a cupful of cooked kidney beans with four or five diced cooked beets. Serve on lettuce with French dressing.

BEET SALAD—IV

Mix equal quantities of diced cooked beets and potatoes and serve ice-cold on lettuce with either French dressing or Mayonnaise.

BEET SALAD—V

Cut cold boiled beets into dice and serve on lettuce with Mayonnaise or Tartar Sauce, garnishing with minced parsley.

BEET SALAD—VI

Slice six cold boiled beets and one Spanish onion. Serve on crisp lettuce with French dressing.

BEET SALAD—VII

Mix sliced boiled beets with diced cooked turnips and carrots. Sprinkle with minced pickle and serve with French dressing, garnishing with hard-boiled eggs.

BEET SALAD—VIII

Boil separately a large beet and Spanish onion. Cool, peel, slice, and mix with crisp lettuce. Serve with French dressing.

BEET SALAD—IX

Cut cold cooked beets into strips, mix with crisp lettuce, and serve with Mayonnaise.

BEET SALAD—X

Mix sliced cooked beets with parboiled sliced onions which have been crisped in pounded ice, and serve with French or Mayonnaise dressing.

BEET SALAD—XI

Mix cold cooked sliced beets with cooked and broken macaroni and serve on lettuce with French dressing, garnishing with chopped hard-boiled eggs.

BEET SALAD—XII

Mix sliced onions and boiled beets with finely

cut celery and serve with French dressing seasoned with mustard.

BEET SALAD—XIII

Mix diced cooked beets with shredded red cabbage and cold cooked flaked fish which has been marinated in beet vinegar. Serve on lettuce with French dressing, seasoned highly with cayenne, and garnished with sliced hard-boiled eggs.

BEET SALAD—XIV

Boil, cool, and peel very small beets. Serve whole on lettuce with French dressing.

BEET SALAD—XV

Mix sliced cucumbers and boiled beets and serve with French dressing.

BEET SALAD—XVI

Mix sliced boiled beets with escarole seasoned with minced chervil and tarragon and serve with French dressing.

BEET SALAD—XVII

Soak thinly sliced onions in salted vinegar for an hour, drain, rinse, and mix with sliced boiled beets. Serve with French dressing,

BEET SALAD—XVIII

Fill a salad bowl nearly full of crisp lettuce and

cover with sliced boiled beets and hard-boiled eggs. Season with grated onion and pour over a French dressing which has been seasoned with minced garlic and tomato catsup.

BEET SALAD—XIX

Chop fine young onions and beets and mix with diced cooked beets. Serve on lettuce with Mayonnaise.

BEET SALAD—XX

Mix sliced boiled beets with sliced onion either raw or boiled and add a few sliced hard-boiled eggs if desired. Serve with French dressing.

BEET SALAD—XXI

Mix finely cut beet and cauliflower with French dressing made with lemon-juice or tarragon vinegar. Serve on crisp lettuce and pass Mayonnaise with it.

BEET SALAD—XXII

Mix sliced boiled beets and celery roots and season with minced fine herbs. Serve with endive or dandelion or lettuce with French dressing.

BEET SALAD—XXIII

Mix shredded pickled beets with chopped

onions, chives, and parsley, and serve with French dressing.

BEET SALAD—XXIV

Mix diced cooked carrots, beets, new potatoes, and young turnips with French dressing, or serve in separate groups on lettuce with French dressing or Mayonnaise. String-beans, cauliflower, Brussels sprouts, asparagus tips, or green peas may be added.

STUFFED BEET SALAD—I

Fill pickled beet-shells with finely cut celery mixed with Mayonnaise. Sprinkle with parsley and serve on lettuce.

STUFFED BEET SALAD—II

Soak beet-shells in vinegar for two hours, drain, and fill with chopped cucumber, tomato, and celery to which may be added a little of the chopped beet pulp. Serve with French dressing or Mayonnaise.

STUFFED BEET SALAD—III

Fill beet-shells with the beet pulp mixed with finely cut celery, cucumber, and nuts, mixed with Mayonnaise. Garnish the beets with shredded lettuce or red cabbage, sprinkle with minced parsley, and serve with Mayonnaise.

STUFFED BEET SALAD—IV

Stuff beet-shells with finely cut potatoes, celery, and beets mixed with Mayonnaise. Serve on lettuce, garnishing with sliced hard-boiled eggs.

STUFFED BEET SALAD—V

Cut fine a cucumber, a tomato, and a bunch of celery, and season with minced parsley, salt, and cayenne. Add a little chopped cooked meat if desired. Mix with Mayonnaise or French dressing and serve in beet-shells.

STUFFED BEET SALAD—VI

Fill beet-shells with a Mayonnaise of celery or the beet pulp mixed with chopped cucumber and Mayonnaise. Serve on lettuce with Mayonnaise.

STUFFED BEET SALAD—VII

Cut a slice from the top of boiled beets which have been soaked in vinegar, and scoop out the pulp. Fill the shells with a Mayonnaise of chicken or celery or any preferred mixture and serve with French dressing or Mayonnaise.

STUFFED BEET SALAD—VIII

Boil and peel beets, cut off the tops and a small slice from the bottom of each. Scoop out the pulp, cool, and fill with finely cut celery mixed with Mayonnaise, or cucumbers or finely cut

asparagus mixed with Mayonnaise or French dressing, or potato salad, or shredded cabbage mixed with Mayonnaise. Serve on lettuce with Mayonnaise on top.

BROCCOLI SALAD

Prepare according to directions given for Cauliflower Salads.

BRUSSELS SPROUTS SALAD—I

Chop separately onion, olives, walnuts, and capers. Mix and blend to a smooth paste with lemon-juice. Spread over cold cooked Brussels sprouts. Mix thoroughly and serve with Mayonnaise.

BRUSSELS SPROUTS SALAD—II

Mix cooked Brussels sprouts with finely cut ham and French dressing. Serve in a border of potato salad.

BRUSSELS SPROUTS SALAD—III

Cut boiled Brussels sprouts in halves and serve on lettuce with Mayonnaise, garnishing with anchovies, stoned olives, capers, and sliced pickles. Marinate the sprouts in French dressing if desired before mixing with the Mayonnaise.

BRUSSELS SPROUTS SALAD—IV

Mix cold cooked Brussels sprouts with French dressing or Mayonnaise and serve on lettuce.

BRUSSELS SPROUTS SALAD—V

Mix a pint of cooked Brussels sprouts with a cupful of blanched cooked chestnuts. Season with minced parsley, marinate with French dressing, drain, mix with Mayonnaise, and serve on lettuce or cress.

BRUSSELS SPROUTS SALAD—VI

Mix cooked Brussels sprouts and peas with French dressing or Mayonnaise and serve on lettuce.

CABBAGE SALAD—I

Mix crisp shredded cabbage with French dressing or boiled dressing and serve ice-cold.

CABBAGE SALAD—II

Mix crisp shredded cabbage with French dressing seasoned with tomato catsup and serve very cold on lettuce.

CABBAGE SALAD—III

Marinate shredded cabbage in French dressing, drain, and serve on lettuce with Mayonnaise.

CABBAGE SALAD—IV

Shred crisp raw cabbage, both red and white, mix in equal quantities with Mayonnaise.

CABBAGE SALAD—V

Shred red cabbage, boil for three minutes in

water to cover, drain, cool, and serve on lettuce with French dressing.

CABBAGE SALAD—VI

Mix crisp shredded cabbage with French dressing and a little sorrel. Serve on lettuce.

CABBAGE SALAD—VII

Fill a salad bowl with shredded cabbage. Fry a few slices of chopped bacon and add to the fat equal parts of vinegar and water. Bring to the boil, pour over the cabbage, and serve.

CABBAGE SALAD—VIII

Marinate shredded cabbage in French dressing, omitting the oil. Drain and pour over chopped pork fried crisp with the fat. Serve immediately.

CABBAGE SALAD—IX

Mix shredded cabbage, either red or white, with any preferred boiled dressing.

CABBAGE SALAD—X

Shred a red cabbage, boil for three minutes, cool, drain, and season with salt and tarragon vinegar. Mash the yolks of four hard-boiled eggs, season with pepper, vinegar, minced chervil, and parsley, and add a cupful of thick cream. Mix thoroughly, add the drained cabbage, and serve.

CABBAGE SALAD—XI

Mix shredded cabbage with finely cut beet pickle or boiled beets and sufficient chopped onion to season. Serve with French dressing. Let stand for two hours before serving.

CABBAGE SALAD—XII

Cut cold boiled beets into strips, mix with fresh shredded cabbage, and season with grated onion. Serve with French dressing or Mayonnaise.

CABBAGE SALAD—XIII

Mix crisp shredded cabbage with French dressing and serve in cups made of boiled beets. Or, bring to the boil half a cupful of vinegar with a pinch of salt and a tablespoonful each of butter and sugar. Take from the fire and add slowly the yolk of an egg beaten with three tablespoonfuls of cream. Beat until cool and mix with the cabbage.

CABBAGE SALAD—XIV

Boil shredded red cabbage for fifteen minutes, drain, cool, and marinate in French dressing. Add cooked celery roots and potatoes and more dressing and serve very cold.

CABBAGE SALAD—XV

Mix two cupfuls of shredded cabbage with half as much celery and season with minced chives

and tomato catsup or Tabasco Sauce. Serve on lettuce with French or Mayonnaise dressing.

CABBAGE SALAD—XVI

Mix shredded red cabbage with finely cut celery and season with grated onion if desired. Serve with French dressing.

CABBAGE SALAD—XVII

Mix two cupfuls of shredded cabbage with a sliced tomato, a sliced apple, and a shredded green pepper. Season with minced onion and serve on lettuce with French dressing which has been seasoned with minced garlic, soy, and Tabasco Sauce.

CARROT SALAD—I

Boil young carrots in water to which a little sugar may be added. Drain, cool, cut up, and serve on lettuce with French dressing or Mayonnaise.

CARROT SALAD—II

Mix diced cooked carrots with lettuce and serve with French dressing, sprinkling with minced cress, chervil, chives or parsley.

CARROT SALAD—III

Mix diced cooked carrots with chopped hard-boiled eggs and serve on lettuce with Mayonnaise.

CAULIFLOWER SALAD—I

Mix cooked cauliflower flowerets with Mayonnaise and serve in red pepper shells on lettuce with Mayonnaise on top.

CAULIFLOWER SALAD—II

Sprinkle cooked cauliflower flowerets with minced parsley and serve on lettuce with French dressing or Mayonnaise.

CAULIFLOWER SALAD—III

Pour Mayonnaise dressing over a whole cooked cauliflower and garnish with sliced or chopped beets.

CAULIFLOWER SALAD—IV

Mix cooked cauliflower flowerets with crisp lettuce and a few capers. Serve with French dressing.

CAULIFLOWER SALAD—V

Mix cooked cauliflower flowerets with sliced mild onions and serve with French dressing.

CAULIFLOWER SALAD—VI

Marinate a whole boiled cauliflower in French dressing, drain, and serve on lettuce with Mayonnaise or Tartar Sauce.

CAULIFLOWER SALAD—VII

Marinate cooked cauliflower flowerets in French dressing, drain, and serve on lettuce with Mayonnaise. Garnish with diced cooked carrots or beets.

CAULIFLOWER SALAD—VIII

Mix cooked cauliflower flowerets with chopped onion and parsley and serve on lettuce with French dressing or Mayonnaise or Tartar Sauce.

CAULIFLOWER SALAD—IX

Season cooked cauliflower flowerets with minced onion or chives and parsley. Serve with Vinaigrette Sauce.

CAULIFLOWER SALAD—X

Mix cooked cauliflower flowerets with cress and season with grated cheese or add sliced green peppers. Serve with French dressing.

CAULIFLOWER SALAD—XI

Season cooked cauliflower flowerets with grated cheese and serve on lettuce or cress with French dressing.

CAULIFLOWER SALAD—XII

Mix cooked and broken cauliflower flowerets with sliced boiled beets or carrots or potatoes

or okra or string-beans and sprinkle with chopped fine herbs. Serve on lettuce or cress with French dressing or Mayonnaise.

CELERY SALAD—I

Serve finely cut celery on lettuce with French dressing seasoned with mustard.

CELERY SALAD—II

Shred crisp celery very fine and serve with French dressing or Mayonnaise.

CELERY SALAD—III

Mix finely cut celery with sliced sour apple cut into small bits and serve on lettuce with Mayonnaise.

CELERY SALAD—IV

Mix finely cut celery and sour apples with a little cheese. Serve on lettuce with Mayonnaise.

CELERY SALAD—V

Mix finely cut celery and sour apple with boiled chestnuts sliced. Serve with French dressing or Mayonnaise.

CELERY SALAD—VI

Cut into small bits a large bunch of celery and three-fourths pound of blanched almonds. Serve on lettuce with Mayonnaise.

CELERY SALAD—VII

Arrange cold cooked French beans on lettuce, cover with crisp celery, and serve with French dressing or Mayonnaise.

CELERY SALAD—VIII

Mix finely cut celery with cold sliced beets which have been parboiled and then baked or simply boiled. Serve on lettuce with French dressing.

CELERY SALAD—IX

Mix equal parts of crisp celery and shredded cabbage and serve on lettuce with Mayonnaise.

CELERY SALAD—X

Mix equal quantities of finely cut celery and cabbage and add half as much finely cut pickled beets as celery. Serve with Mayonnaise or boiled dressing.

CELERY SALAD—XI

Mix finely cut celery with diced cooked carrots and sour apples, peeled, sliced, and broken. Mayonnaise.

CELERY SALAD—XII

Mix one cupful of finely cut celery with one cupful of cooked cauliflower flowerets and half a cupful of lima beans. Serve with French

dressing or Mayonnaise. The celery may be boiled if preferred.

CELERY SALAD—XIII

Mix finely cut crisp celery with cooked chestnuts and serve on lettuce with Mayonnaise.

CELERY SALAD—XIV

Mix equal quantities of finely cut celery and crisp cress. Sprinkle with minced fine herbs and serve with French dressing.

CELERY SALAD—XV

Mix finely cut celery with chopped hard-boiled eggs and season with grated onion. Serve on lettuce with Mayonnaise.

CELERY SALAD—XVI

Mix finely cut crisp celery with broken English walnuts and serve on lettuce with Mayonnaise.

CELERY SALAD—XVII

Mix finely cut celery and broken walnuts with crisp cress and serve with Vinaigrette Sauce, or French dressing or Mayonnaise.

CELERY SALAD—XVIII

Mix finely cut celery with nasturtium petals, seasoning with minced parsley and chives.

Serve on lettuce with French dressing or Mayonnaise.

CELERY SALAD—XIX

Mix two cupfuls of finely cut celery with a cupful of pickled nasturtium seeds, two hard-boiled eggs chopped separately, four cooked chopped truffles, and a teaspoonful each of minced parsley and chives. Serve on lettuce with French dressing or Mayonnaise.

CELERY SALAD—XX

Season finely cut celery with minced parsley and chives and serve on crisp endive with French dressing to which a little wine may be added.

CELERY SALAD—XXI

Mix three cupfuls of finely cut celery with four chopped pimentos and one and one-half cupfuls of broken English walnuts. Mix with Mayonnaise to which whipped cream has been added and serve on lettuce.

CELERY SALAD—XXII

Mix equal quantities of finely cut celery and radishes and serve with Mayonnaise. Garnish with tomato aspic cut in cubes or serve in a border of tomato aspic.

CELERY SALAD—XXIII

Mix finely cut celery with sliced radishes and

serve on lettuce with French dressing or Mayonnaise.

CELERY SALAD—XXIV

Mix crisp finely cut celery with Mayonnaise and serve on lettuce, garnishing with sliced radishes. Sprinkle with minced parsley and chives if desired, and add the petals of a few scarlet nasturtiums.

CELERY SALAD—XXV

Cut fine two heads of celery and mix with one can each of French peas and string-beans. Season with chopped onion and add a half pound of cold cooked sausage sliced thin. Serve on lettuce with Mayonnaise.

CELERY SALAD—XXVI

Mix finely cut crisp celery with sliced truffles which have been cooked in wine. Serve with French dressing or Mayonnaise.

CELERY JELLY SALAD—I

Chop fine a head of celery including root and leaves. Add a slice of onion, a small carrot sliced, and a sprig of parsley. Simmer to a pulp in water to cover, adding more liquid as required. Strain, season with salt and pepper, tint green with color paste or spinach juice, and add enough soaked and dissolved gelatine to stiffen. Mould in a border mould and fill the centre with chicken

and nuts, or chestnuts roasted, or boiled, and mixed with Mayonnaise. Garnish with crisp lettuce or cress.

CELERY JELLY SALAD—II

Boil for fifteen minutes half a can of tomatoes, a tablespoonful of grated onion, a bay-leaf, and a pinch of celery seed. Rub through a sieve and add half a box of gelatine soaked and dissolved and salt and lemon-juice to season. Mix with finely cut celery and mould in small cups. Serve on lettuce with Mayonnaise.

CELERY ROOT SALAD—I

Boil, cool, and peel six celery roots. Cut fine and serve on lettuce with French dressing or Mayonnaise.

CELERY ROOT SALAD—II

Boil, cool, and peel celery roots, cut in slices, sprinkle with chopped chervil and tarragon and serve very cold with Mayonnaise.

CELERY ROOT SALAD—III

Cut fine one boiled celery root and two large heads of celery. Add a half cupful of chopped blanched almonds and serve with Mayonnaise.

CELERY ROOT SALAD—IV

Boil, cool, and slice celery roots and serve with either French dressing or Mayonnaise. A few

seeded raisins which have been scalded, drained, and cooled may be added if desired.

CELERY ROOT SALAD—V

Boil three or four celery roots in salted water, drain, cool, peel, and slice. Add a sliced onion and serve with French dressing. Cooked beets may be added.

CELERY ROOT SALAD—VI

Cut up celery roots and cooked truffles and serve with French dressing.

CHICCORY SALAD—I

Fill a salad bowl with well trimmed chiccory and serve with French dressing seasoned with onion-juice.

CHICCORY SALAD—II

Serve chiccory with a French dressing seasoned with minced garlic, or omit the garlic and add sliced boiled beets, and use a plain French dressing.

CHIFFONADE SALAD—I

Mix one cupful each of shredded lettuce, celery, and chiccory, and one teaspoonful each of chopped beets, onion, parsley, tarragon, and sweet red pepper. Serve with crisp lettuce and French dressing, garnishing with sliced tomatoes.

CHIFFONADE SALAD—II

Mix lettuce, dandelion, chiccory, escarole, or endive,—any or all, with chopped beet, tomato, and celery. Serve with French dressing. Minced onion or garlic may be added.

CHIFFONADE SALAD—III

Mix one cupful each of shredded lettuce, celery, chiccory, or endive, and one tablespoonful each of beets, water-cress, onion, chives, parsley, sweet red pepper or green pepper, all chopped fine. Sliced fresh tomatoes and grapefruit pulp may be added. Serve on lettuce with French dressing.

CHIFFONADE SALAD—IV

Mix crisp lettuce with water-cress, sliced radishes, cucumber, and hard-boiled eggs. Serve with French dressing seasoned with mustard.

CHIFFONADE SALAD—V

Mix crisp lettuce or endive or cress with minced chives and parsley and diced cooked beets, carrots, and string-beans. Serve with French dressing.

CHIFFONADE SALAD—VI

Mix crisp lettuce or endive with sliced toma-

toes, cucumbers, green peppers, and celery cut fine. French dressing.

CHIFFONADE SALAD—VII

Cut into shreds lettuce, chiccory, escarole, tomato, beets, and celery. Sprinkle with minced chives and pour over a French dressing mixed with the powdered yolk of a hard-boiled egg and seasoned with mustard. Use tarragon vinegar in the seasoning.

CHIFFONADE SALAD—VIII

Mix shredded lettuce and tender chiccory with a chopped pickled beet, half a cupful of finely cut celery, one minced hard-boiled egg, and four anchovies cut fine. Sprinkle with minced parsley and serve with French dressing.

CLUB SALAD

Chop fine two boiled potatoes, two artichoke bottoms, twelve mushrooms, and two truffles. Add a stalk of celery cut fine, a dozen shrimps, a cupful of cooked asparagus tips, a pinch each of minced chervil and parsley, and three red Spanish peppers. Cooked oysters, sliced olives, and fillets of anchovies may be added. Marinate in French dressing and serve very cold with Mayonnaise.

CORN SALAD

Mix cold cooked corn with Mayonnaise and serve on lettuce.

CRESS SALAD—I

Mix crisp cress with chopped pepper-grass and serve with French dressing.

CRESS SALAD—II

Mix equal quantities of fresh cress, pepper-grass and chervil, adding mustard leaves if convenient. Serve with French dressing.

CRESS SALAD—III

Mix crisp cress with nasturtium blossoms and serve with French dressing. Crisp lettuce may be used instead of the cress. Garnish with sliced hard-boiled eggs if desired.

CRESS SALAD—IV

Mix water-cress, lettuce, sliced tomatoes, cucumbers, and onion with shredded green pepper and celery. Serve with French dressing and garnish with sliced hard-boiled eggs.

CRESS SALAD—V

Mix water-cress with an equal quantity of finely cut celery or twice the quantity of cucumbers and serve with French dressing or Mayonnaise.

CRESS SALAD—VI

Mix water-cress and crisp endive with finely chopped onion and serve with French dressing.

CRESS SALAD—VII

Cut thin slices of sour apples and hard-boiled eggs into bits and mix with water-cress. Serve with French dressing.

CREOLE SALAD

Season a pint of hot boiled rice with salt, pepper, and cayenne, and add three green peppers, three boiled beets, and an onion minced separately. Serve very cold with French dressing.

CUCUMBER SALAD—I

Slice cucumbers thin, and soak in cold salted water until wilted. Drain, rinse, wipe very dry and serve with French dressing or with thick sour cream seasoned highly with black pepper.

CUCUMBER SALAD—II

Rub a bowl with cut garlic, fill with thinly sliced cucumbers, and sprinkle with minced chives or grated onion. Serve with French dressing.

CUCUMBER SALAD—III

Mix crisp sliced cucumbers with pounded ice and French dressing made with lemon-juice or tarragon vinegar and serve immediately.

CUCUMBER SALAD—IV

Mix sliced cucumbers with cress and serve with French dressing.

CUCUMBER SALAD—V

Sprinkle sliced cucumbers with minced chives and serve with lettuce and French dressing.

CUCUMBER SALAD—VI

Mix sliced or diced cucumbers with crisp cress, season with minced chives, and serve with French dressing.

CUCUMBER SALAD—VII

Mix one cupful of diced cucumbers with two cupfuls of finely cut celery and half a can of drained mushrooms. Add three chopped hard-boiled eggs and serve on lettuce with Mayonnaise.

CUCUMBER SALAD—VIII

Chop fine one large Spanish onion, two sour apples, and three seeded green peppers. Mix with three cucumbers and six tomatoes peeled and sliced. Serve with French dressing, seasoned with mustard, Worcestershire, and brown sugar, and serve in a salad bowl which has been rubbed with cut garlic and lined with lettuce. Serve with toasted crackers, Roquefort cheese, and guava jelly.

CUCUMBER SALAD—IX

Cut three cucumbers into dice. Mix with one cupful of finely cut olives, three hard-boiled eggs

and three-fourths cupful of broken pecans or English walnuts. Serve on lettuce with Mayonnaise. Pickled nasturtium seeds or French peas may be added.

CUCUMBER SALAD—X

Slice cucumbers and spring onions and serve with crisp lettuce and French dressing.

CUCUMBER SALAD—XI

Slice thin cucumbers and Spanish onions and mix with pounded ice and French dressing. Serve immediately.

CUCUMBER SALAD—XII

Slice cucumbers very thin and soak for half an hour in ice-water, drain, dry, mix with sliced Spanish onion, and serve on lettuce with French dressing, sprinkling with minced parsley. A few sliced radishes may be added.

CUCUMBER SALAD—XIII

Line a bowl with lettuce and fill with crisp cucumbers, young onions, and radishes sliced thin. French dressing.

CUCUMBER SALAD—XIV

Serve thinly sliced cucumbers on lettuce with Vinaigrette dressing, adding sliced spring onions if desired.

CUCUMBER SALAD—XV

Mix sliced cucumbers with canned pimento cut in strips, and serve with crisp lettuce or cress and French dressing.

CUCUMBER SALAD—XVI

Mix sliced cucumbers and seeded green peppers cut into rings with crisp lettuce and serve with French dressing, seasoning with mustard if desired. Sprinkle with minced chives or onion

CUCUMBER SALAD—XVII

Mix sliced cucumbers and radishes and sprinkle with minced capers and fine herbs. Serve on lettuce with French dressing.

CUCUMBER SALAD—XVIII

Mix a sliced cucumber and sliced radishes with cress, lettuce, and mustard leaves. Serve with French dressing and garnish with sliced hard-boiled eggs.

CUCUMBER SALAD—XIX

Mix sliced tomatoes, cucumbers, and radishes with cress or lettuce and serve with French dressing.

CUCUMBER SALAD—XX

Mix sliced cucumbers with small raw tomatoes

and crisp lettuce. Serve very cold with French dressing.

CUCUMBER SALAD—XXI

Slice two cucumbers, four tomatoes, and twelve olives. Mix with crisp lettuce and season with chopped green pepper. Serve with French dressing or Mayonnaise.

CUCUMBER SALAD—XXII

Arrange in a salad bowl lined with lettuce alternate layers of peeled and sliced cucumbers and tomatoes. Serve with either Mayonnaise or French dressing.

CUCUMBER SALAD—XXIII

Fill a salad bowl with lettuce and endive and add a sliced tomato, a sliced cucumber, a chopped beet, and a teaspoonful of capers. Serve with French dressing to which chopped hard-boiled eggs have been added.

CUCUMBER JELLY SALAD—I

Season a cupful of cucumber dice with tarragon vinegar and chopped pickled nasturtium seeds. Soak a tablespoonful of gelatine in cold water and dissolve in a cupful of boiling white stock. Cool, mix with the cucumber, mould, and chill. Serve on lettuce with Mayonnaise.

CUCUMBER JELLY SALAD—II

Slice two cucumbers and cook until soft in water to cover, with a slice of onion and salt and pepper to season. Take from the fire, and add half a package of soaked and dissolved gelatine. Line a mould with thin slices of cucumber, fill with the jelly, and chill. Serve on lettuce with either French dressing or Mayonnaise.

STUFFED CUCUMBER SALAD—I

Mix finely cut tomatoes and celery with a little chopped onion and Mayonnaise. Serve on lettuce in cucumber shells, sprinkling with minced parsley.

STUFFED CUCUMBER SALAD—II

Fill cucumber shells with bits of tomato mixed with French dressing or Mayonnaise and serve cold on lettuce with French dressing.

STUFFED CUCUMBER SALAD—III

Fill cucumber shells with diced cooked sweetbreads mixed with Mayonnaise, or finely cut celery and parboiled oysters. Serve with either French dressing or Mayonnaise.

STUFFED CUCUMBER SALAD—IV

Chop fine celery, endive, and walnuts. Mix with French dressing or Mayonnaise and serve on lettuce in cucumber shells. Chopped cucumber may be added to the filling.

STUFFED CUCUMBER SALAD—V

Fill cucumber shells with chopped tomato and cress seasoned with grated onion and mixed with French dressing. Serve with Mayonnaise.

STUFFED CUCUMBER SALAD—VI

Mix finely cut celery, tomato, and lobster with a few chopped nasturtium seeds. Mix with Mayonnaise, fill cucumber shells, and serve on lettuce with Mayonnaise.

STUFFED CUCUMBER SALAD—VII

Cut into small pieces a large tomato, a stalk of celery, a small onion, and a green pepper, and mix with Mayonnaise. Serve in cucumber shells.

DANDELION SALAD—I

Mix well-washed dandelion greens with minced spring onion, and serve very cold with French dressing.

DANDELION SALAD—II

Chop cooked dandelions fine, mix with sliced hard-boiled eggs, and serve with French dressing.

DANDELION SALAD—III

Mix fresh dandelion greens with minced chives or onion and pour over a French dressing made with bacon fat instead of oil.

SALAD À LA DUMAS

Cut into dice, cooked beets, potatoes, pickles, and raw tomatoes. Serve with French dressing mixed with powdered egg-yolks and seasoned with anchovy essence. Serve on lettuce, sprinkling with chopped hard-boiled eggs, chervil, beets, chives, and tarragon.

ENDIVE SALAD—I

Fill a salad bowl with small crisp leaves of endive and serve with French dressing or Mayonnaise. Sprinkle with minced chives if desired.

ENDIVE SALAD—II

Fill a salad bowl with crisp endive, rubbing the inside of the bowl with cut garlic if desired. Serve with French dressing which may be seasoned with anchovy paste.

ENDIVE SALAD—III

Rub a salad bowl with cut garlic and fill with crisp endive. Sprinkle with minced parsley, chervil, or chives and serve with French dressing.

ENDIVE SALAD—IV

Fill a salad bowl with crisp endive, sprinkle with minced chervil, and serve with French dressing. Chicory, escarole, romaine, doucette, cress, and dandelion salads are prepared in the

same way. The chervil may be omitted, and some other herb used, or a mixture of herbs.

ENDIVE SALAD—V

Mix crisp endive with cress, finely cut celery, and sliced or diced cooked beets. Serve with French dressing.

ENDIVE SALAD—VI

Mix sliced radishes with crisp endive and serve with French dressing.

EGG-PLANT SALAD

Cut cold boiled egg-plant into dice and serve with crisp lettuce and French dressing. Chopped chervil or parsley may be sprinkled over it.

ESCAROLE SALAD—I

Mix crisp escarole with finely cut tarragon leaves and serve with French dressing made with wine vinegar.

ESCAROLE SALAD—II

Mix finely cut celery with escarole and serve with French dressing.

GERMAN SALAD—I

Mix cold cooked cabbage, cauliflower, sea kale, potatoes, and Brussels sprouts, any or all, cut fine. Add finely chopped onion or raw

apple and serve with French dressing, garnishing with parsley or sliced and chopped beets.

GERMAN SALAD—II

Rinse a pint of sour-kROUT in boiling water, changing the water two or three times. Drain, cool, and mix with four sliced cooked Frankfurter sausages. Sprinkle with minced onion, pickles, and capers, and serve with French dressing, garnishing with sliced radishes and dill pickles.

GERMAN SALAD—III

Chop fine an onion and one pickled pepper. Mix with two ounces of pickled red cabbage shredded, two heads of endive, one sliced beet, three sliced potatoes, and two or three hard-boiled eggs. Add a pound of cooked beef, diced or shredded, and mix with French dressing seasoned with wine. Keep on ice for three hours before serving.

JARDINIÈRE SALAD

Used diced cooked carrots, okra, beets, cauliflower, turnips, peas, potatoes, beans, and asparagus tips, any or all, with lettuce or cress. Sprinkle with minced fine herbs if desired, and serve on lettuce with French dressing or Mayonnaise.

LETTUCE SALAD—I

Quarter crisp heads of lettuce and serve individually with Mayonnaise.

LETTUCE SALAD—II

Cut head lettuce in quarters, sprinkle with minced chives and parsley, and serve with French dressing which may be seasoned with onion or garlic.

LETTUCE SALAD—III

Rub a salad bowl with cut garlic, fill with crisp lettuce, and mix with French dressing.

LETTUCE SALAD—IV

Mix crisp head lettuce with grated cheese or minced chives or green pepper or cress or nuts, and serve with French dressing.

LETTUCE SALAD—V

Mix crisp lettuce with minced chervil or chives or parsley or mint or sliced radishes and serve with French dressing which may be seasoned with tarragon or garlic or mushroom catsup.

LETTUCE SALAD—VI

Sprinkle crisp lettuce with minced chives, chervil and tarragon and serve with French dressing.

LETTUCE SALAD—VII

Mix crisp lettuce with cress, green mustard leaves, a few sliced radishes, and one sliced cucumber. Serve with French dressing or Mayonnaise.

LETTUCE SALAD—VIII

Fill a salad bowl with crisp lettuce, rubbing the inside of the bowl with cut garlic if desired. Add a few quartered hard-boiled eggs, sprinkling with minced fine herbs, and serve with French dressing.

LETTUCE SALAD—IX

Fill a salad bowl with crisp lettuce. Add the yolks of three hard-boiled eggs rubbed through a sieve, and minced chervil and chives to season. Serve with French dressing.

LETTUCE SALAD—X

Fill a salad bowl with crisp lettuce, season with chopped mint, and serve with French dressing made of lemon-juice or wine vinegar.

LETTUCE SALAD—XI

Boil two large heads of lettuce in salted water, drain, cool, and cut up. Mix with cold boiled potatoes and string-beans and add a few pearl onions or capers. Serve with French dressing and garnish with hard-boiled eggs.

LETTUCE SALAD—XII

Mix crisp lettuce with shredded pimentos and serve with French dressing.

LETTUCE SALAD—XIII

Mix crisp lettuce with sliced radishes and serve with French dressing.

GERMAN LETTUCE SALAD

Shred two large heads of lettuce. Chop fine an onion and one-fourth pound of bacon. Fry until the bacon is crisp, seasoning with salt and pepper. Add a tablespoonful of vinegar, pour over the lettuce, mix thoroughly, and serve.

LENTIL SALAD

Season cooked lentils with salt, pepper, and minced parsley, chervil, and chives. Serve with French dressing.

MACÉDOINE SALAD—I

Cut into small pieces cooked beets, celery root, string-beans, cauliflower, carrots, turnips, and potatoes. Add a few boiled peas. Serve on lettuce with French dressing and sprinkle with chopped pimento and onion.

MACÉDOINE SALAD—II

Mix one boiled beet, one boiled carrot, and one boiled celery root cut fine with two tablespoonfuls of cooked green peas and half a cupful each of cooked string-beans and asparagus tips. Add a small onion chopped fine and serve on lettuce with Mayonnaise.

MACÉDOINE SALAD—III

Cut into small pieces cooked potatoes, beets, and carrot, and mix with beans, peas, onions, and finely cut celery. Serve on lettuce with either Mayonnaise or French dressing.

MACÉDOINE SALAD—IV

Mix diced cooked potatoes, string-beans, peas, carrots, and beets with finely cut celery. Serve in a border of aspic with either French dressing or Mayonnaise.

MACÉDOINE SALAD—V

Mix half a cupful each of celery, beets, carrots, asparagus, and green peas with French dressing and serve in a border mould of seasoned rice with Mayonnaise.

MACÉDOINE SALAD—VI

Mix equal quantities of cold cooked peas, beans, beets, and potatoes cut fine and seasoned with grated onion. Serve with Mayonnaise, garnishing with celery tops and pickled beets.

MACÉDOINE SALAD—VII

Use equal quantities of cooked lima beans, boiled potatoes, celery root, string-beans, and beets. Sprinkle with minced parsley and chervil and serve on lettuce with French dressing.

MACÉDOINE SALAD—VIII

Cook separately carrots, turnips, cauliflower, peas, beets, potatoes, and string-beans. Cool, cut fine, and mix, seasoning with chopped onion. Sprinkle with minced parsley and chervil and serve ice cold with French dressing.

MACÉDOINE SALAD—IX

Cook separately peas, flageolets, string-beans, cauliflower, beets, celery root, asparagus tips, turnips, and carrots. Cut fine, cool, and mix lightly with French dressing or Mayonnaise, using any or all of the vegetables. If Mayonnaise is used, marinate in French dressing first.

MACÉDOINE SALAD—X

Mix finely cut cooked carrots, turnips, beets, celery roots, peas, string-beans, and cauliflower. Marinate in French dressing, drain, and mix with Mayonnaise seasoned with minced herbs.

MACÉDOINE SALAD—XI

Mix diced cooked carrots, turnips, potatoes, beets, Brussels sprouts, string-beans, and cauliflower flowerets. Serve with Mayonnaise seasoned with minced fine herbs.

MACÉDOINE SALAD—XII

Mix diced cooked carrot, beet, and turnip, or

keep in separate groups. Serve with French dressing and garnish with crisp lettuce.

MACÉDOINE SALAD—XIII

Mix diced cooked potatoes, beets, and carrots with string-beans and cauliflower flowerets. Arrange in separate groups, garnish with crisp lettuce, and serve with French dressing or Mayonnaise.

MACÉDOINE SALAD—XIV

Parboil separately two heads of lettuce, a piece of cabbage, some string-beans and beets. Put into a salad bowl with small squares of toast which have been dipped in oil, keeping the vegetables in distinct groups. Sprinkle with chopped chervil, pepper-grass, and hard-boiled eggs, and pour over a French dressing made with chilli vinegar.

MACÉDOINE SALAD—XV

Open a can of macédoine, cover with boiling water, drain, rinse in cold water, and cool on ice. Mix with thin slices of cooked beet, marinate in French dressing, and serve with Mayonnaise. Or, mix the macédoine with Mayonnaise and soaked and dissolved gelatine and turn into a mould lined with sliced beets. Serve with Mayonnaise and garnish with hard-boiled eggs.

MACÉDOINE SALAD—XVI

Mix cooked beets, turnips, carrots, potatoes, peas, haricot beans, and lentils, cutting the large vegetables into dice. Marinate with French dressing seasoned with mustard and serve with Mayonnaise.

MACÉDOINE SALAD—XVII

Mix half a cupful each of diced cooked carrots and turnips and string-beans, peas, asparagus tips, and cauliflower flowerets. Sprinkle with minced chives and serve on lettuce with French dressing.

MACÉDOINE SALAD—XVIII

Mix cooked carrot, turnip, peas, French beans, cauliflower flowerets, asparagus tips, and Brussels sprouts, any or all, and serve with French dressing or Mayonnaise.

MACÉDOINE SALAD—XIX

Cook separately turnips, carrots, peas, beans, and white and sweet potatoes. Cool, mix, and serve with French dressing on lettuce or in turnip cups.

MACÉDOINE SALAD—XX

Mix cooked string and lima beans, peas, turnips, carrots, and cauliflower, any or all. Or, use a can of macédoine, drained and rinsed in cold

water. Serve with French dressing and season with onion-juice if desired.

MACÉDOINE SALAD—XXI

Mix cold cooked cauliflower, peas, and carrots with finely cut celery, drain, and serve on lettuce with Mayonnaise. Garnish with sliced tomatoes and pickles.

MACÉDOINE SALAD—XXII

Cut into dice four each of cold boiled potatoes, apples, artichoke bottoms, and celery stalks, and mix with four sliced tomatoes. Season with minced fine herbs, mix with shredded lettuce, and serve with Mayonnaise or French dressing.

MACÉDOINE SALAD—XXIII

Mix shredded cooked carrot, turnip, and string-beans with green peas, flageolets, and thin slices of potatoes. Add a few cooked cauliflower flowerets and season with minced fine herbs. Serve on lettuce with French dressing.

MACÉDOINE SALAD—XXIV

Boil separately peas, cauliflower, string-beans, carrots, turnips, potatoes, celery root, or other vegetables, and serve any two or three of them in separate groups with lettuce and French dressing or Mayonnaise.

MACÉDOINE SALAD—XXV

Mix one cupful each of cooked green peas, string-beans, and half a cupful of diced carrots with one cupful each of diced cooked beets and finely cut celery. Mix with French dressing and serve on lettuce. Pass Mayonnaise if desired. This salad may be served in a border mould of aspic.

MACÉDOINE SALAD—XXVI

Prepare a vegetable macédoine and add to it thin slices of Lyons sausage and fillets of anchovies. Add also finely shredded olives, capers, and beets, and serve with Mayonnaise seasoned with minced fine herbs.

MACÉDOINE SALAD—XXVII

Prepare a vegetable macédoine, season with chopped chives, chervil, and tarragon, and add the shredded meat of two smoked red herrings.

JELLIED MACÉDOINE—I

Cut cold cooked vegetables into fancy shapes and mix with well-seasoned aspic jelly. Mould and chill, using individual moulds if desired. Serve on lettuce with Mayonnaise.

JELLIED MACÉDOINE—II

Use a double mould and fill the outer part with alternate layers of tomato and cucumber aspic,

orange and lemon jelly. The mould may be ornamented with pimentos and hard-boiled eggs. Fill the centre with a Mayonnaise of sweetbreads or any preferred mixture.

MUSHROOM SALAD—I

Sauté a pound of fresh mushrooms in butter, drain, and cut into small pieces. Mix with finely cut celery and cooked peas and serve on lettuce with Mayonnaise.

MUSHROOM SALAD—II

Cut canned mushrooms into small pieces and serve on lettuce with French dressing, sprinkling with minced chives and parsley.

MUSHROOM SALAD—III

Stew and chop a dozen large mushrooms. Season six sliced potatoes with oil and the mushroom liquid. Add the mushrooms and mix with French dressing.

OKRA SALAD—I

Slice boiled okra, mix with French dressing, and season with minced chives, parsley, and chervil if desired. Serve ice cold.

OKRA SALAD—II

Boil young okra pods whole, drain, cool, and serve with French dressing, Mayonnaise, or Vinaigrette Sauce.

OKRA SALAD—III

Rub a salad bowl with cut garlic and fill with sliced cooked okra. Sprinkle with freshly grated horseradish and chopped green pepper and serve on crisp lettuce with French dressing, or in a border of tomato aspic.

ONION SALAD—I

Mix sliced young onions with pounded ice and French dressing and serve immediately.

ONION SALAD—II

Slice peeled Spanish onions very thin, crisp in ice-water, drain, wipe dry, and serve on lettuce with French dressing, sprinkling with minced parsley if desired.

ONION SALAD—III

Mix sliced Spanish onion with twice the quantity of sliced and broken sour apples. Mix with Mayonnaise and serve on lettuce.

ONION SALAD—IV

Slice large Spanish onions, sprinkle thickly with salt and let stand for twenty minutes. Pour over boiling water to cover and let stand until the water is cool. Drain, rinse thoroughly, and pack in a colander with alternate layers of crushed ice. When cold and crisp, dry thoroughly and serve on lettuce with French dressing.

ONION SALAD—V

Slice Spanish onions very thin and put into a salad bowl with alternate layers of cress and Mayonnaise. Serve ice cold.

ONION SALAD—VI

Slice a Spanish onion as thin as possible and mix with sliced boiled carrots. Serve on lettuce with French dressing or Mayonnaise.

ONION SALAD—VII

Peel onions, slice thin, cover with boiling water, drain, and crisp in ice-water. Mix with sliced cucumbers which have been wilted in salted ice-water and drained and rinsed. Serve on lettuce with Mayonnaise.

ONION SALAD—VIII

Mix finely cut Spanish onion with sliced radishes and serve on lettuce with Mayonnaise or French dressing.

ONION SALAD—IX

Slice four cooked onions and four hard-boiled eggs and mix with six boned, skinned, and flaked sardines. Season with curry powder and minced chervil or parsley and add a few drops of tarragon vinegar. Serve with Mayonnaise.

PARSNIP SALAD

Slice cold boiled parsnips and serve on lettuce

with Mayonnaise or French dressing. Garnish with radishes or cress.

POMPADOUR SALAD

Marinate cooked artichoke bottoms in French dressing, drain, and cover with macédoine mixed with Mayonnaise. Serve on lettuce, garnishing with truffles.

PIMENTO SALAD—I

Mix shredded pimentos with quartered hard-boiled eggs, sliced olives, and pearl onions. Serve on lettuce with Mayonnaise.

PIMENTO SALAD—II

Mix canned pimentos, cut into strips, with crisp cress or lettuce. Serve with French dressing.

PIMENTO SALAD—III

Mix shredded pimentos with finely cut olives and celery. Season with grated onion and serve on lettuce with Mayonnaise.

PEA SALAD—I

Mix cooked green peas with French dressing or Mayonnaise and serve on lettuce. A little chopped mint may be added.

PEA SALAD—II

Mix equal quantities of cooked peas and diced

cooked carrots. Serve on lettuce with either French dressing or Mayonnaise.

PEA SALAD—III

Mix cooked and drained peas with diced cooked carrots and finely cut celery. Serve on lettuce with Mayonnaise.

PEA SALAD—IV

Mix cooked peas and finely cut celery with apples or diced cooked carrots. Serve on lettuce with Mayonnaise.

PEA SALAD—V

Mix cold cooked peas, well drained, with an equal quantity of crisp, finely cut celery. Serve on lettuce with Mayonnaise.

PEA SALAD—VI

Mix cold cooked peas with Mayonnaise and serve in cups made of boiled turnips.

PEA SALAD—VII

Mix cooked peas with cut walnut meats, marinate in French dressing, drain, and serve in lemon-cups on lettuce with a spoonful of Mayonnaise on top.

PEA SALAD—VIII

Mix cooked peas with crisp lettuce and add a

little chopped cold lamb. Serve with French dressing and sprinkle with chopped mint.

PEA SALAD—IX

Drain a can of French peas, mix with broken English walnuts, and serve on lettuce or endive or cress, with Mayonnaise.

JELLIED PEA SALAD

Rub through a sieve a can of peas or a pint of cooked fresh peas. Season with salt, pepper, and onion-juice, bring to the boil and add a package of soaked and dissolved gelatine. Mould, chill, and serve with Mayonnaise, sprinkling with minced olives and parsley. Serve in a border of crisp lettuce

PEPPER SALAD—I

Scald seeded and sliced green peppers. Drain, cool, and serve with French dressing. Season with onion-juice if desired.

PEPPER SALAD—II

Chop a very small onion fine with twice the quantity of parsley. Add four small red peppers and eight green peppers finely minced. Pour over a French dressing, seasoning with a pinch of powdered sugar and a teaspoonful of salt. Serve ice cold on lettuce leaves.

PEPPER SALAD—III

Mix sliced Spanish onions with seeded and sliced green peppers and serve on lettuce with French dressing.

PEPPER SALAD—IV

Mince separately six sweet green peppers and a Spanish onion. Mince also a bit of preserved ginger about the size of a hazel nut. Mix with French dressing made with lemon-juice and seasoned with mustard and serve ice cold on lettuce.

PEPPER SALAD—V

Fill pepper shells with finely cut cucumbers mixed with Mayonnaise or with fish or meat salad.

PEPPER SALAD—VI

Slice the tops from green peppers, remove seeds and veins, and soak in boiling water for fifteen minutes. Drain, chill, and fill with finely cut celery mixed with Mayonnaise. Shredded cabbage may be used instead of the celery or mixed with it.

PEPPER SALAD—VII

Soak green pepper shells in cold water, drain, dry, and fill with sardines seasoned with lemon-juice, or oysters or chicken mixed with Mayonnaise.

PEPPER SALAD—VIII

Chop fine a Spanish onion and a red pepper and mix with six peeled tomatoes cut into bits. Mix with French dressing, seasoned with Worcestershire Sauce, and serve in pepper shells on lettuce.

PEPPER SALAD—IX

Fill green pepper shells with grapefruit pulp, finely cut celery, and English walnuts mixed with Mayonnaise to which whipped cream has been added.

PEPPER SALAD—X

Fill pepper shells with shredded cabbage and celery, or cabbage alone, mixed with a stiff Mayonnaise.

PEPPER SALAD—XI

Chop fine two or three kinds of cold cooked meat with hard-boiled eggs and enough onion to season. Mix with stiff Mayonnaise and add chopped green pepper or fill pepper shells. Serve on lettuce with Mayonnaise and garnish with capers.

POTATO SALAD—I

Mix sliced boiled potatoes with cooked and broken string-beans, chopped onions, and beets. Serve with French dressing.

POTATO SALAD—II

Mix diced cooked potatoes with one-fourth the quantity of diced boiled beets. Serve on lettuce with French dressing or Mayonnaise, garnishing with anchovies and small pickles, or in a mould of aspic.

POTATO SALAD—III

Mix sliced boiled potatoes with chopped boiled or pickled beets and season with minced onion and parsley. Pour over a French dressing and serve, garnishing with chopped beets and parsley.

POTATO SALAD—IV

Mix cold boiled potatoes and beets with chopped pickles or olives and serve with French dressing seasoned with Tabasco Sauce.

POTATO SALAD—V

Slice cold boiled potatoes and season with minced chives, chervil, and parsley. Diced cooked beets may be added. Serve with French dressing made with tarragon vinegar.

POTATO SALAD—VI

Cook the smallest possible new potatoes, and beets of equal size. Slice thin, season with minced onion and celery, and serve on lettuce with French dressing, garnishing with water-cress and hard-boiled eggs.

POTATO SALAD—VII

Mix cold cooked potatoes and baked beans with chopped onion and serve with French dressing, seasoned with mustard. Sprinkle with minced pickle or parsley.

POTATO SALAD—VIII

Slice cold boiled potatoes into a salad bowl with boiled beets and serve with French dressing seasoned with Worcestershire.

POTATO SALAD—IX

Boil very small new potatoes, cool, and peel. Without slicing mix with chopped beet pickle and serve with French dressing, sprinkling with minced fine herbs.

POTATO SALAD—X

Mix six boiled potatoes, half a cooked carrot, and a beet. Season with salt and minced parsley and pour over a French dressing.

POTATO SALAD—XI

Mix two cupfuls of diced boiled potatoes with half a cupful of finely cut celery and an apple. Marinate in French dressing and serve Mayonnaise separately if desired.

POTATO SALAD—XII

Mix sliced boiled potatoes with finely cut red

or green pepper. Add a little finely cut celery and pour over a French dressing. Season with mustard and sugar, and moisten with red wine. Serve very cold.

POTATO SALAD—XIII

Slice hot boiled potatoes and mix with finely cut celery and chopped onion. Serve on lettuce with French dressing, sprinkling with minced parsley. Sweet potatoes may be used if desired.

POTATO SALAD—XIV

Mix sliced cold boiled potatoes with chopped celery or cooked beets and a little shredded red cabbage. Season with chopped onion and serve with French dressing.

POTATO SALAD—XV

Mix sliced boiled potatoes with crisp cucumbers and cooked and drained peas. Season with minced onion or chives and serve with French dressing.

POTATO SALAD—XVI

Slice six boiled potatoes and two cucumbers. Season with grated onion and serve with French or boiled dressing or Mayonnaise.

POTATO SALAD—XVII

Mix sliced cold potatoes with finely cut pickled

walnuts and chives or onions. Serve with French dressing, seasoned slightly with sage.

POTATO SALAD—XVIII

Mix diced cooked potatoes with half the quantity of broken English walnuts and serve on lettuce with Mayonnaise.

POTATO SALAD—XIX

Chop an onion fine and fry it in ham or bacon fat. Season with salt, pepper, and vinegar, and pour over hot sliced potatoes. Cool and serve with boiled dressing.

POTATO SALAD—XX

Fill a salad bowl with sliced potatoes and spring onions. Fry chopped fat salt pork and make a French dressing, using the fat for oil. Add a little boiling water and a little of the crisped pork. Serve very hot.

POTATO SALAD—XXI

Chop fine one-third of a pound of bacon and fry brown with a chopped onion. Season with salt and cayenne, add a little boiling stock or water, and vinegar to taste. Pour over hot sliced potatoes, mix thoroughly, and serve very cold.

POTATO SALAD—XXII

Slice hot boiled potatoes and arrange in a salad

bowl with alternate layers of minced onion, seasoning each layer with salt and paprika. Add as much oil as the potatoes will absorb and tarragon vinegar to taste. Chopped green peppers, minced parsley, or pimento may be mixed with it. Serve very cold.

POTATO SALAD—XXIII

Slice hot boiled potatoes with an onion and season with salt, pepper, and mustard seed, celery seed and sugar. Mix two beaten eggs with two tablespoonfuls of butter and half a cupful of vinegar. Bring to the boil, pour over the potatoes, then add a little hot water and salt and pepper to season. Chopped hard-boiled eggs may be mixed with it.

POTATO SALAD—XXIV

Slice boiled potatoes and spring onions into a salad bowl and mix with French dressing. Sprinkle with minced parsley or chervil.

POTATO SALAD—XXV

Slice six boiled potatoes and three each of boiled Spanish onions and beets. Season with chopped pickle, sprinkle with chopped sweet herbs, pour over a French dressing, and garnish with sliced hard-boiled eggs.

POTATO SALAD—XXVI

Season hot sliced potatoes with minced onion

and mix with finely cut celery. Serve with boiled dressing and garnish with sliced boiled eggs and beets or pickles.

POTATO SALAD—XXVII

Slice boiled potatoes and mix with an equal quantity of boiled button onions. Mix with French dressing made with wine and garnish with sliced truffle and olives. The truffles may be used in the salad and the onions used as a garnish.

POTATO SALAD—XXVIII

Slice cold cooked potatoes and season with minced onion and parsley. Pour over a French dressing and let stand for two hours on ice before serving. Serve very cold and pass Mayonnaise if desired.

POTATO SALAD—XXIX

Cut hot boiled potatoes into dice, season with salt, butter, and cream, and cool. Season with chopped onion and serve on lettuce with Mayonnaise. Garnish with sliced hard-boiled eggs and radishes.

POTATO SALAD—XXX

Fill a salad bowl with sliced potatoes seasoned with minced onion and parsley. Marinate with French dressing and moisten with boiling water. Serve ice cold with Mayonnaise, garnishing with cress or lettuce or a sliced boiled beet.

POTATO SALAD—XXXI

Mix half a cupful of vinegar, one-fourth cupful of cold water, two eggs well beaten, one tablespoonful of sugar, and three tablespoonfuls of butter, with salt and pepper to season. Cook until thick in a double boiler, stirring constantly, take from the fire, cool and mix with a little cream. An entire cupful of cream may be used if desired. Mix with sliced boiled potatoes, seasoned with chopped onion and parsley.

POTATO SALAD—XXXII

Peel and cut up hot boiled potatoes and season with chopped onion and parsley. Mix with French dressing and let stand on ice three hours before serving. Or, make a dressing of the beaten yolk of an egg, two tablespoonfuls of sugar, and salt, cayenne and dry mustard to season. Add one cupful of sour cream and vinegar to taste. Cook until it thickens, stirring constantly.

POTATO SALAD—XXXIII

Marinate hot diced potatoes in French dressing, seasoning with grated onion. Sprinkle with minced parsley or chives, add more dressing, and serve very cold. Garnish with sliced hard-boiled eggs, beets, and parsley.

POTATO SALAD—XXXIV

Slice a quart of cooked potatoes, three toma-

toes, and two stalks of celery. Mix with a cupful of cold cooked peas and a chopped onion. Serve on lettuce with Mayonnaise.

POTATO SALAD—XXXV

Cut hot potatoes into small pieces. Season with chopped onion and salt and pepper. Serve on lettuce with Mayonnaise.

POTATO SALAD—XXXVI

Slice hot potatoes into a bowl which has been rubbed with cut garlic, season with chopped onion, and serve with French dressing. Sliced or chopped boiled beets may be added.

POTATO SALAD—XXXVII

Peel and slice a dozen small boiled potatoes and season with salt, pepper, and grated onion. Moisten with thick sour cream and garnish with hard-boiled eggs and minced parsley. Capers or chopped pickles may be added if desired.

POTATO SALAD—XXXVIII

Marinate diced cooked potatoes in French dressing, then season with minced chives and parsley and mix with boiled dressing or Mayonnaise. Garnish with sliced hard-boiled eggs and olives.

POTATO SALAD—XXXIX

Cut balls from raw potatoes, using a French

cutter. Boil, drain, and cool. Mix with French dressing, seasoned with onion-juice and made with beet vinegar. Serve on lettuce, garnishing with pickled beets.

POTATO SALAD—XL

Boil new potatoes and peel after cooling. Season with salt and pepper and moisten with an equal quantity of vinegar and boiling water. Moisten with oil and serve.

POTATO SALAD—XLI

Boil and peel very small new potatoes and mix with Mayonnaise or boiled dressing.

POTATO SALAD—XLII

Marinate sliced boiled potatoes in seasoned oil, drain, and moisten with claret. Serve with endive or lettuce and sprinkle with minced chives and parsley.

POTATO SALAD—XLIII

Arrange in a salad bowl alternate layers of sliced boiled potatoes, shredded green pepper, and chopped olives. Serve with French dressing.

POTATO SALAD—XLIV

Mix sliced cold boiled potatoes and sliced tomatoes with finely cut celery. Season with minced fine herbs and serve with French or Vinaigrette dressing.

POTATO SALAD—XLV

Mix sliced tomatoes and boiled new potatoes and serve on lettuce with French dressing. Chopped or sliced green peppers may be added.

POTATO SALAD—XLVI

Cut hot boiled potatoes fine and season with minced pickle. Make a dressing of four tablespoonfuls of oil, three of vinegar, a teaspoonful each of celery salt, mustard, and salt, with cayenne to season highly. Serve cold.

POTATO SALAD—XLVII

Slice hot boiled potatoes into a bowl and cover with fresh boiled mushrooms, moistening with the cooking liquid. When cold, mix with French dressing.

POTATO SALAD—XLVIII

Mix a pint of cold boiled potatoes sliced with two tablespoonfuls of pickled beet, chopped fine, and one tablespoonful each of shredded anchovy and smoked herring. Season with minced parsley, chervil, chives, and capers, and pour over a French dressing seasoned with tomato and mushroom catsup. Moisten with ice-water if the salad is too dry and season to taste with pepper. Serve ice-cold.

POTATO SALAD—XLIX

Mix two thinly sliced cucumbers with a few sliced radishes, a cupful of sliced boiled potatoes, half a pound of boiled shredded ham, and one-fourth pound of cold smoked tongue. Marinate in French dressing and serve with Tartar Sauce seasoned with chopped onion, pickle, parsley, and garlic.

POTATO SALAD—L

Slice boiled new potatoes and mix with a dressing made with half a cupful of cream beaten with the yolk of an egg, seasoned with salt, paprika, and a tablespoonful of tarragon vinegar and cooked over boiling water until thick and smooth. Add a tablespoonful each of chopped pickle and anchovy. Serve cold.

POTATO SALAD—LI

Season diced cooked potatoes with onion-juice and serve on lettuce with boiled dressing, garnishing with chopped cooked beets. Olives, smoked herring, minced cooked ham, or smoked salmon or capers and chopped pickle may be combined with potatoes in a salad.

POTATO SALAD—LII

Mix two cupfuls of cold boiled potatoes cut into dice with half a cupful of cold boiled beets and three each of chopped pickles and anchovies.

Mix with French dressing and serve in a border of aspic jelly.

POTATO SALAD—LIII

Mix sliced boiled potatoes with parboiled oysters and add, if desired, sliced hard-boiled eggs or celery. Serve with French dressing.

POTATO SALAD—LIV

Chop fine half a pound of bacon and fry crisp. Make a French dressing, using the bacon fat instead of oil, and pour over hot sliced potatoes seasoned with chopped onion. Add a few bits of bacon to the salad. Moisten with boiling water if required.

POTATO SALAD—LV

Boil very small new potatoes, cool, and peel. Without cutting mix with parboiled oysters and cooked shrimps. Serve very cold with French dressing seasoned with chopped truffles.

POTATO SALAD—LVI

Mix sliced boiled potatoes and hard-boiled eggs with grated onion to season. Season with pepper, salt, and vinegar, and moisten with thick sour cream. The egg may be omitted and whipped cream poured over.

POTATO SALAD—LVII

Mix two cupfuls of finely cut potatoes with one cupful of crisp shredded cabbage, the chopped yolks of two hard-boiled eggs, and two or three small pickles chopped. Mix with boiled dressing, and serve very cold.

POTATO SALAD—LVIII

Mash five hot boiled potatoes, season with salt and butter and a chopped onion, and beat until light. Add two chopped hard-boiled eggs and pour over a sour French dressing, seasoned with mustard and celery salt.

POTATO SALAD—LIX

Mix two cupfuls of hot sliced potatoes with half a cupful each of chopped cabbage and celery, a tablespoonful each of chopped parsley and pickle, and one hard-boiled egg chopped fine. Mix with French or boiled dressing.

POTATO SALAD—LX

Mix two cupfuls of cold boiled potatoes, cut into dice, with half a cupful of diced cooked beets. Season with salt, pepper, and minced parsley, add a chopped hard-boiled egg, and pour over a French dressing. Sliced onions, chopped red cabbage, capers, diced cooked turnips or carrots may be used in potato salad.

POTATO SALAD—LXI

Mix sliced boiled potatoes with chopped hard-boiled egg and shredded cabbage and celery. Sprinkle with minced pickle and parsley and serve with French or boiled dressing.

POTATO SALAD—LXII

Mix sliced boiled potatoes and hard-boiled eggs with chopped onion and finely cut celery. Mix with French or boiled dressing.

POTATO SALAD—LXIII

Mix diced cooked potatoes and sliced hard-boiled eggs and serve with well-seasoned French dressing, or mix with boiled dressing.

POTATO SALAD—LXIV

Mix one cupful of mashed potatoes with three tablespoonfuls each of butter and cream, half a cupful each of chopped onions and pickle and celery, three chopped hard-boiled eggs, one-fourth cupful of shredded cabbage, one-half cupful of chopped nuts, and a pinch each of celery seed, coriander seed, mustard seed, and a few caraway seeds. Season with salt, pepper, and mustard, mix with boiled dressing and serve very cold.

RADISH SALAD—I

Mix sliced radishes with bits of sour apple,

marinate in French dressing, drain, and mix with Mayonnaise. Serve on lettuce.

RADISH SALAD—II

Slice crisp radishes and mix with minced chives or sliced spring onions and serve with French dressing.

RADISH SALAD—III

Serve young radish leaves with French dressing, sprinkling with minced parsley or chives.

RUSSIAN SALAD—I

Cut up two cooked carrots, two white turnips, two celery roots, two beets, one pint of string-beans, and one small cauliflower. Add one pint of peas. Serve with lettuce and French dressing, garnishing with hard-boiled eggs.

RUSSIAN SALAD—II

Use diced cooked carrots, turnips, parsnips, and beets, adding, if desired, asparagus, peas, or French beans. Season to taste with horseradish and chopped pickles and capers. Serve with Mayonnaise and garnish with shrimps, olives, pickles, and sliced hard-boiled eggs. Caviare may be added to the dressing.

RUSSIAN SALAD—III

Mix sliced potatoes, tomatoes, beets, and cucumbers with cooked string-beans, peas, and

asparagus tips. Serve on lettuce with French dressing.

RUSSIAN SALAD—IV

Slice two each of boiled potatoes and beets and add two heads of celery cut fine and two sliced onions. Add a teaspoonful of capers, six sliced olives, and three sliced hard-boiled eggs. Serve with French dressing, seasoned with mustard and cavaire.

RUSSIAN SALAD—V

Slice two cold potatoes and half a beet root and mix with boiled celery and Brussels sprouts. Add cold shredded meat if desired and marinate in French dressing. Drain and serve with Tartar Sauce or Mayonnaise, garnishing with stoned olives.

RUSSIAN SALAD—VI

Use equal quantities of cooked turnips, carrots, beets, cauliflower, green peas, cooked beans, potatoes, and Jerusalem artichokes, any or all. Season with finely minced chervil and parsley and serve on lettuce with French dressing or Mayonnaise.

RUSSIAN SALAD—VII

Put into a salad bowl one cupful each of finely cut pickled beets and potatoes, two hard-boiled eggs, half a cupful of chopped pickle, and one

cupful of shredded cabbage. Serve with Mayonnaise to which whipped cream has been added, and garnish with lettuce, chopped beets, and hard-boiled eggs.

RUSSIAN SALAD—VIII

Mix one cupful each of diced cooked carrots, turnips, and potatoes with an equal quantity of cooked peas and beans, and half a cupful each of asparagus tips and diced cooked beets. Add two tablespoonfuls each of chopped pickles and anchovies or caviare or ham, one tablespoonful of minced parsley, one dozen stoned olives, and grated onion to season. Add nearly as much shredded lettuce as the entire quantity, season with salt, and serve with Mayonnaise. Celery may be used instead of lettuce and sliced tomatoes, cold lobster, shrimp or crab or cold chicken may be substituted for any of the vegetables or added to the salad.

RUSSIAN SALAD—IX

Mould aspic in a double mould and fill the centre with a vegetable macédoine mixed with Mayonnaise. The bottom of the mould may be ornamented with cooked carrots, sliced beets, hard-boiled eggs, olives, capers, peas, mushrooms, or anything else preferred. A boiled dressing with meat or fish may be used for a filling.

RUSSIAN SALAD—X

Mix equal quantities of cooked string-beans, lima beans, green peas, cauliflower, and diced beets and carrots. Season with grated onion and serve with French dressing.

RUSSIAN SALAD—XI

Mix diced cooked carrots and turnips with green peas, string-beans, flageolets, truffles, and potatoes. Season with salt, pepper, and cayenne and mix with Mayonnaise. Garnish with truffles, carrots, turnips, ham, cauliflower flowerets, and chopped aspic jelly or fine herbs, any or all.

RUSSIAN SALAD—XII

Mould aspic in a border mould and fill the centre with a macédoine of vegetables marinated in French dressing or with any preferred vegetable. Mix with Mayonnaise, using a jelly Mayonnaise if desired.

RUSSIAN SALAD—XIII

Cook separately one cupful each of diced turnips and carrots and mix with a cupful each of cooked peas and finely cut string-beans. Marinate in French dressing and arrange in separate groups upon a bed of lettuce. Serve with Mayonnaise.

RUSSIAN SALAD—XIV

Chop fine an onion and half a cupful of water-cress and mix with three sliced tomatoes and an equal quantity of sliced cooked carrots. Serve on lettuce with either French dressing or Mayonnaise and garnish with capers.

RUSSIAN SALAD—XV

Ornament individual moulds with carrot cut into fancy shapes and fill with chicken jelly. Chill, scoop out the centres with a hot spoon, and fill the space with a macédoine of vegetables mixed with stiff Mayonnaise or with jelly Mayonnaise. Cover with melted jelly, chill again, and serve ice-cold on lettuce with Mayonnaise.

SALSIFY SALAD—I

Cook sliced salsify in salted and acidulated water with a bit of onion and bay-leaf and a sprig of parsley. Drain, marinate in French dressing, and serve on cress or lettuce with Mayonnaise. Garnish with minced parsley and sliced oranges.

SALSIFY SALAD—II

Slice boiled salsify and mix with sliced potatoes and endive or lettuce. Sprinkle with chopped beets and serve with French dressing.

SALSIFY SALAD—III

Mix sliced boiled salsify with French dressing and Mayonnaise, seasoning with minced fine herbs. Add cubes of aspic jelly or garnish with chopped aspic and serve.

SALSIFY SALAD—IV

Mix cold cooked salsify with potatoes, carrots, beans, or cauliflower, and serve with French dressing or Mayonnaise.

SALSIFY SALAD—V

Boil salsify in acidulated water to which has been added a tablespoonful of flour. Drain, cool, cut into convenient pieces, and serve on lettuce with French dressing or Mayonnaise.

SALSIFY SALAD—VI

Slice boiled salsify and serve with French dressing to which a little white wine has been added.

SALSIFY SALAD—VII

Mix sliced cooked salsify with sliced white onions and minced parsley. Serve with French dressing. The onion may be omitted.

SQUASH SALAD

Use young squashes, smaller than an egg, and

boil in salted water with a pinch of soda. Drain, cool, and slice, and serve with French dressing which may be seasoned with sage.

SPINACH SALAD—I

Mould cold cooked spinach in small cups. Turn out on lettuce, garnish with hard-boiled eggs and bits of cooked ham or tongue. Serve with Mayonnaise or French dressing.

SPINACH SALAD—II

Serve the young uncooked leaves with French dressing, seasoning with chopped chives, mint, or chervil if desired.

SPINACH SALAD—III

Fill a salad bowl with young leaves of spinach and spring onions cut fine. Season with chopped mint and serve with French dressing, garnishing with hard-boiled eggs.

SPINACH SALAD—IV

Season cooked chopped spinach with salt, pepper, oil, and lemon-juice, and mould in small moulds. Turn out on thin slices of cold boiled tongue and serve with Tartar Sauce.

SPINACH SALAD—V

Mould chopped cooked spinach in individual moulds. Turn out on thin slices of cold cooked

tongue and turnip and garnish with crisp lettuce. Serve with French dressing seasoned with minced garlic and tomato catsup.

SPINACH SALAD—VI

Season cold cooked chopped spinach with French dressing and mould in small cups. Arrange thin slices of ham or tongue on lettuce and turn a mould of spinach upon each one. Lay a slice of hard-boiled egg on top of each and serve with French dressing or Mayonnaise.

SWEET POTATO SALAD—I

Mix diced cooked sweet potato with finely cut celery, season with minced onion, and pour over a French dressing. Let stand for an hour before serving and add more dressing if required. Garnish with pickles, olives, and parsley.

SWEET POTATO SALAD—II

Mix diced cooked sweet potatoes with shredded celery and a little chopped olive. Serve on lettuce with French dressing and sprinkle with minced chives or parsley.

SWEET POTATO SALAD—III

Cut large cooked sweet potatoes in two, scoop out the pulp, and fill the shells with finely cut celery and tomato mixed with Mayonnaise. Put a spoonful of Mayonnaise on top of each and serve on lettuce.

TOMATO SALAD—I

Peel and quarter large tomatoes and serve on lettuce with Mayonnaise. Marinate first in French dressing if desired.

TOMATO SALAD—II

Scald and peel small yellow tomatoes, chill, and serve on lettuce with Mayonnaise.

TOMATO SALAD—III

Peel small ripe tomatoes, chill thoroughly, and serve on lettuce with Mayonnaise.

TOMATO SALAD—IV

Peel small yellow tomatoes, mix with crisp lettuce, sprinkle with minced chives or parsley, and serve with French dressing.

TOMATO SALAD—V

Mix boiled artichokes and sliced tomatoes with French dressing and sprinkle with minced chervil.

TOMATO SALAD—VI

Fill a salad bowl with crisp lettuce, sliced tomatoes, alligator pears, and minced onion. Serve with French dressing to which garlic has been added.

TOMATO SALAD—VII

Mix sliced boiled beets and raw tomatoes and serve on lettuce with French dressing.

TOMATO SALAD—VIII

Mix sliced tomatoes and crisp lettuce with cold boiled beef which has been broken into bits and marinated in French dressing. Sprinkle with minced chives or onion or chervil and serve with French dressing.

TOMATO SALAD—IX

Slice thin three tomatoes, two cucumbers, one onion, two potatoes, and two beets. Add a few sliced radishes and cooked peas. Serve on lettuce with Mayonnaise to which a little whipped cream has been added.

TOMATO SALAD—X

Fill a salad bowl with sliced tomatoes and cucumbers and crisp cress. Serve with French dressing.

TOMATO SALAD—XI

Fill a salad bowl with alternate layers of sliced tomatoes and cucumbers and serve with French dressing or Mayonnaise. Crisp lettuce may be added.

TOMATO SALAD—XII

Peel and slice three tomatoes, one cucumber, and one green pepper. Serve with crisp lettuce and French dressing.

TOMATO SALAD—XIII

Mix peeled and sliced tomatoes with cress, and serve with French dressing or Mayonnaise.

TOMATO SALAD—XIV

Mix sliced tomatoes, cucumbers, and Spanish onion with crisp head lettuce and serve with French dressing. The onion may be chopped if desired.

TOMATO SALAD—XV

Mix sliced tomatoes or stuff tomato-shells with diced cucumbers, celery, artichokes, cauliflower flowerets, or nuts, seasoning with grated onion if desired and using either French dressing or Mayonnaise. Yellow tomatoes may be used either whole or sliced.

TOMATO SALAD—XVI

Put a layer of broken stale bread into a salad bowl and add sliced tomatoes, cucumbers, and Spanish onions, seasoning with French dressing. Let stand until the dressing is absorbed and serve ice-cold.

TOMATO SALAD—XVII

Mix sliced tomatoes with lettuce and fresh Roquefort cheese broken into small bits. Serve with lettuce and French dressing to which minced garlic has been added.

TOMATO SALAD—XVIII

Arrange sliced tomatoes in layers in a salad bowl, sprinkling each layer with grated Parmesan cheese. Serve with French dressing, which may be made with wine if desired.

TOMATO SALAD—XIX

Mix peeled and quartered tomatoes with crisp endive and sprinkle with chopped onion and green pepper. Pour over a French dressing. Boil eggs hard, cut in two, remove the yolks, and pound to a paste with shrimp or lobster meat. Fill the halves and serve as a garnish to the salad.

TOMATO SALAD—XX

Fill a salad bowl with crisp endive and sliced tomatoes or cubes of tomato aspic. Serve with French dressing. Yellow tomatoes may be used and sliced radishes may be added to either salad.

TOMATO SALAD—XXI

Peel and quarter small tomatoes and mix with

quartered hard-boiled eggs. Serve on lettuce with French dressing or Mayonnaise.

TOMATO SALAD—XXII

Mix sliced tomatoes with crisp lettuce and sprinkle with chopped chives, tarragon, parsley, cress, dandelion, green pepper, or mint. Serve with French dressing.

TOMATO SALAD—XXIII

Mix sliced tomatoes, Spanish onions, and green peppers with lettuce, and serve with French dressing, seasoning with garlic if desired.

TOMATO SALAD—XXIV

Peel and quarter three tomatoes and put into a salad bowl which has been rubbed with cut garlic. Add a Spanish onion, sliced very thin, a shredded green pepper, and a little finely cut celery. Crisp lettuce may be added. Serve with French dressing.

TOMATO SALAD—XXV

Mix sliced tomatoes, Spanish onion, and celery with crisp lettuce and French dressing.

TOMATO SALAD—XXVI

Mix crisp lettuce and finely cut young leeks with two or three tomatoes and serve with French dressing.

TOMATO SALAD—XXVII

Rub a salad bowl with cut garlic and fill with sliced tomatoes, seasoning with chopped onion and green pepper. Serve with French dressing and garnish with sliced hard-boiled eggs.

TOMATO SALAD—XXVIII

Mix sliced tomatoes and Spanish onion with crisp lettuce and serve with French dressing.

TOMATO SALAD—XXIX

Fill a salad bowl with sliced tomatoes, potatoes, and Spanish onion or green peppers. Serve with French dressing.

TOMATO SALAD—XXX

Line a salad bowl with crisp lettuce and fill with finely cut tomatoes. Serve with French dressing to which has been added a mashed anchovy or a sufficient seasoning of anchovy paste.

TOMATO SALAD—XXXI

Mix sliced tomatoes with chopped onion and finely cut celery and serve with lettuce and French dressing.

TOMATO SALAD—XXXII

Mix four peeled and sliced tomatoes with one shredded green pepper and a dozen sliced olives.

Serve ice-cold with French dressing seasoned with onion-juice.

TOMATO SALAD—XXXIII

Fill a salad bowl with alternate layers of sliced tomatoes and sliced or chopped green peppers. Serve on lettuce with either French dressing or Mayonnaise.

TOMATO SALAD—XXXIV

Mix sliced tomatoes and spring onions and serve on lettuce with French dressing. Sprinkle with parsley if desired.

TOMATO SALAD—XXXV

Put sliced tomatoes and shredded green or Spanish peppers into a salad bowl which has been rubbed with cut garlic and lined with lettuce. Serve with French dressing.

TOMATO SALAD—XXXVI

Fill a salad bowl with lettuce, add a few sliced tomatoes and cucumbers and six drained, skinned, boned, and flaked sardines. Serve with French dressing or Mayonnaise.

TOMATO SALAD—XXXVII

Mix sliced tomatoes with skinned, boned, and flaked sardines. Add a few pearl onions if desired. Serve on lettuce with either Mayonnaise or French dressing.

STUFFED TOMATO SALAD—I

Stuff tomato-shells with a mixture of chicken and shrimp and serve on lettuce with Mayonnaise.

STUFFED TOMATO SALAD—II

Fill tomato-shells with cooked sweetbreads cut fine and mixed with Mayonnaise. Add broken nuts if desired.

STUFFED TOMATO SALAD—III

Stuff tomato-shells with cooked and broken crab meat mixed with Mayonnaise and serve on lettuce.

STUFFED TOMATO SALAD—IV

Stuff tomato-shells with finely cut celery and chicken or veal mixed with Mayonnaise.

STUFFED TOMATO SALAD—V

Stuff tomato-shells with chopped cooked tongue mixed to a smooth paste with Mayonnaise.

STUFFED TOMATO SALAD—VI

Stuff tomato-shells with finely cut cooked lobster mixed with Mayonnaise.

STUFFED TOMATO SALAD—VII

Stuff tomato-shells with chopped cress and celery or dried beef mixed with Mayonnaise.

STUFFED TOMATO SALAD—VIII

Chop fine one cupful of cold cooked ham and season with salt, pepper, celery seed, and chopped onion. Add half a cupful of bread-crumbs and mix to a smooth paste with French dressing. Stuff tomato-shells and serve on lettuce with Mayonnaise.

STUFFED TOMATO SALAD—IX

Cut cold boiled pickled tongue into bits and mix with twice the quantity of finely cut celery. Mix with Mayonnaise, fill tomato-shells and serve on lettuce.

STUFFED TOMATO SALAD—X

Stuff tomato-shells with finely cut cooked shrimps mixed with Mayonnaise.

STUFFED TOMATO SALAD—XI

Mix equal quantities of diced cucumber, tomato pulp, and cooked peas with a few capers and a little chopped pickle. Add a little cooked chicken, cut in dice, mix with Mayonnaise, fill tomato-shells and serve on lettuce.

STUFFED TOMATO SALAD—XII

Stuff tomato-shells with finely cut celery mixed with Mayonnaise or with chopped veal and celery, or with veal or chicken, celery and sweetbreads, or chopped hard-boiled eggs

and shredded lettuce, or with hard-boiled eggs cut in halves. Small tomatoes may be moulded in chicken aspic and served with Mayonnaise

STUFFED TOMATO SALAD—XIII

Fill tomato-shells with seasoned shrimp or crab meat and serve on lettuce with Mayonnaise.

STUFFED TOMATO SALAD—XIV

Cut cucumbers and tomato pulp into small pieces and stew until tender. Rub through a sieve, season highly with salt, pepper, and vinegar, and add enough soaked and dissolved gelatine to stiffen. Pour into tomato-shells, chill, and serve with Mayonnaise

STUFFED TOMATO SALAD—XV

Fill tomato-shells with cucumber aspic cut fine and bits of tomato pulp seasoned with French dressing. Serve with Mayonnaise.

STUFFED TOMATO SALAD—XVI

Stuff tomato-shells with finely cut cucumber mixed with Mayonnaise or French dressing. Season with grated onion if desired.

STUFFED TOMATO SALAD—XVII

Fill tomato-shells with a mixture of cabbage, celery, cucumbers, halibut, or scallops, or with water-cress seasoned with French

dressing, or with cucumbers and broken English walnuts, and serve on lettuce with Mayonnaise or French dressing. Sprinkle with minced green pepper, tarragon, parsley, or chives.

STUFFED TOMATO SALAD—XVIII

Chop cucumbers and mix with green peppers, seasoning with grated onion. Mix with thick Mayonnaise, fill tomato-shells and serve on lettuce with French dressing or Mayonnaise.

STUFFED TOMATO SALAD—XIX

Mix diced cucumber with bits of tomato pulp and French dressing, seasoning with minced parsley. Fill tomato-shells and serve with Mayonnaise.

STUFFED TOMATO SALAD—XX

Stuff tomato-shells with very thin slices of cucumber seasoned with French dressing made with lemon-juice, and serve with French dressing or Mayonnaise.

STUFFED TOMATO SALAD—XXI

Fill tomato-shells with finely cut celery mixed with Mayonnaise.

STUFFED TOMATO SALAD—XXII

Fill tomato-shells with chopped green pepper, onions, and celery mixed with Mayonnaise and serve very cold on lettuce with Mayonnaise.

STUFFED TOMATO SALAD—XXIII

Stuff tomato-shells with chopped celery and nuts, which may be mixed with Mayonnaise, and serve on lettuce with Mayonnaise.

STUFFED TOMATO SALAD—XXIV

Mix finely cut celery and the whites of hard-boiled eggs with stiff Mayonnaise. Fill tomato-shells and serve on lettuce with a spoonful of Mayonnaise on top.

STUFFED TOMATO SALAD—XXV

Fill tomato-shells with cooked peas seasoned with grated onion and minced parsley, and mixed with Mayonnaise. Chopped cucumbers or celery may be added. Serve on lettuce and pass Mayonnaise.

STUFFED TOMATO SALAD—XXVI

Fill tomato-shells with cooked peas or finely cut string-beans or celery mixed with Mayonnaise or French dressing. Serve with Mayonnaise.

STUFFED TOMATO SALAD—XXVII

Fill tomato-shells with chopped hard-boiled eggs mixed with shredded lettuce or endive and seasoned with Mayonnaise or French dressing.

STUFFED TOMATO SALAD—XXVIII

Stuff tomato-shells with crisp shredded cabbage mixed with Mayonnaise.

STUFFED TOMATO SALAD—XXIX

Stuff tomato-shells with peanut butter or chopped peanuts mixed with Mayonnaise. Serve very cold on lettuce.

STUFFED TOMATO SALAD—XXX

Chop fresh Roquefort cheese fine and mix to a smooth paste with oil, seasoning with minced garlic. Stuff tomato-shells and press a slice of hard-boiled egg on top of each. Serve ice-cold on lettuce with French dressing or Mayonnaise.

STUFFED TOMATO SALAD—XXXI

Fill tomato-shells with cooked green corn mixed with stiff Mayonnaise and serve very cold on lettuce.

STUFFED TOMATO SALAD—XXXII

Chop fine half a cupful of sorrel and mix it with an equal quantity of minced cress, mushrooms, and mint, all chopped fine. Fill tomato-shells and serve with French dressing or Mayonnaise.

TOMATO JELLY SALAD—I

Rub a can of tomatoes through a sieve, bring

to the boil, and season highly. Mix with a package of soaked and dissolved gelatine and mould in small moulds. Serve on lettuce with Mayonnaise and garnish with sliced cucumbers.

TOMATO JELLY SALAD—II

Stew a can of tomatoes for twenty minutes, seasoning with salt, pepper, and grated onion. Rub through a sieve and add half a package of soaked and dissolved gelatine. Mould in individual moulds and chill. Serve on lettuce with Mayonnaise.

TOMATO JELLY SALAD—III

Cook eight tomatoes with a slice of onion, six cloves, and salt and pepper to season. Rub through a sieve and add half a package of soaked and dissolved gelatine. Mould in small cups and serve on lettuce with Mayonnaise. Or, place small peeled tomatoes in moulds and fill with any desired aspic. Turn out and serve with Mayonnaise. Yellow tomatoes may be used in the same way.

TOMATO JELLY SALAD—IV

Stew a can of tomatoes for fifteen minutes, seasoning with salt and sugar. Rub through a sieve and add a package of soaked gelatine. Mould in small cups, chill, and serve on lettuce with Mayonnaise.

TOMATO JELLY SALAD—V

Cook a can of tomatoes for half an hour, seasoning highly with sugar, salt, cayenne, and vinegar. Rub through a sieve, add soaked and dissolved gelatine to thicken, and mould in individual moulds. Serve ice-cold on lettuce with Mayonnaise. Surround with a border of chopped celery if desired.

TOMATO JELLY SALAD—VI

Cook together two cupfuls of tomatoes, three cloves, a bay-leaf, a slice of onion, a teaspoonful each of salt and sugar and a pinch each of pepper and thyme. Rub through a sieve, add half a package of soaked and dissolved gelatine, and mould in small cups. Chill and serve on lettuce with Mayonnaise.

TOMATO JELLY SALAD—VII

Cook a can of tomatoes for fifteen minutes with two cloves, a bit of bay-leaf, and salt and paprika to season highly. Rub through a sieve and add half a package of soaked and dissolved gelatine. Mould in small moulds and serve on lettuce with Mayonnaise mixed with chopped celery.

TOMATO JELLY SALAD—VIII

Make a pint of tomato aspic and when firm cut into dice. Mix with an equal quantity of

finely cut celery and serve on lettuce with Mayonnaise.

TOMATO JELLY SALAD—IX

Rub a can of tomatoes through a sieve, season with salt, paprika, and onion-juice, and bring to the boil. Add half a package of soaked and dissolved gelatine and cool. Line a salad bowl with lettuce and fill with cooked shrimps and spoonfuls or cubes of tomato jelly. Serve with French dressing.

FROZEN TOMATO SALAD—I

Cook a can of tomatoes or a quart of fresh tomatoes for twenty minutes, seasoning with salt, paprika, sugar, grated nutmeg, and lemon peel. Or, season with salt, paprika, onion-juice, and vinegar. Rub through a sieve, freeze hard, and serve by spoonfuls on lettuce with Mayonnaise, sprinkling with chopped nuts if desired.

FROZEN TOMATO SALAD—II

Stew a can of tomatoes, seasoning with sugar, lemon-juice, cloves, and paprika. Rub through a sieve, strain into moulds, freeze, and serve on lettuce with Mayonnaise.

FROZEN TOMATO SALAD—III

Rub peeled ripe tomatoes through a sieve and season with salt, pepper, grated onion, and vine-

gar. Freeze, mould in individual moulds, and serve on lettuce, sprinkling with minced parsley or chives. Use either Mayonnaise or French dressing.

TURNIP SALAD—I

Season diced cooked turnips with minced chives and serve with French dressing or Mayonnaise.

TURNIP SALAD—II

Grate raw turnip, squeeze dry, and serve with French dressing.

TURNIP SALAD—III

Slice very young turnips thin and mix with sliced spring onions and crisp lettuce. Serve with French dressing or Mayonnaise.

TURNIP SALAD—IV

Mix equal quantities of diced cooked turnips and flaked shrimps with blanched and shredded almonds, shredded raisins, and chopped pickles and capers. Serve on lettuce with French dressing.

JELLIED TURNIP SALAD

Cut four turnips into dice and cook until tender. Drain and cool. Dissolve half a package of soaked gelatine in two cupfuls of boiling

water and add the juice of two lemons, a tablespoonful each of tomato catsup and tarragon vinegar, and salt and pepper to season highly. Rub a bowl with cut garlic and strain the mixture into it. Line individual moulds with chopped truffles, fill with turnip dice, cover with jelly and chill. Turn out on thin slices of cold boiled tongue or ham and serve with French dressing or Mayonnaise, garnishing with crisp lettuce or cress. The chokes from artichokes may be used instead of the turnips.

TOPSY-TURVY SALAD

Mix cold cooked potatoes, string-beans, peas, beets, lima beans, cauliflower, asparagus, and shredded raw cabbage, any or all, and serve very cold on lettuce with French dressing or Mayonnaise.

TRUFFLE SALAD

Chop fine six truffles and mix with two or three minced fillets of anchovies. Serve on lettuce with French dressing.

JELLIED VEGETABLE SALAD

Put cold cooked vegetables, cut into dice or fancy shapes, into small cups. Dissolve half a package of gelatine in cold water, add a cupful of water and two tablespoonfuls of sugar. Bring to the boil, fill the moulds, and chill. Serve on lettuce with Mayonnaise.

WALDORF SALAD—I

Mix finely cut celery and apples with broken English walnuts. Serve on lettuce with Mayonnaise, or fill bright red apples from which the pulp has been removed.

WALDORF SALAD—II

Mix four cupfuls of finely cut celery with three large sour apples cut into dice and half a cupful of broken hickory nuts, English walnuts, or pecans. Sprinkle with salt, paprika, and tarragon vinegar. Mix with stiff Mayonnaise and serve on lettuce.

FRUIT SALADS

ALLIGATOR PEAR SALAD—I

Cut in two, remove the seed and fill the cavity with French dressing made with lemon-juice, or vinegar seasoned with onion-juice.

ALLIGATOR PEAR SALAD—II

Arrange on lettuce leaves thin slices of onion and alligator pear, using two slices of alligator pear to one of onion. Fill the centre with Mayonnaise dressing and serve. The onion may be omitted. Or, serve with French dressing.

ALLIGATOR PEAR SALAD—III

Mix sliced alligator pears with sliced or quartered hard-boiled eggs and serve on lettuce with Mayonnaise.

ALLIGATOR PEAR SALAD—IV

Split and remove the pulp. Add the yolk of a hard-boiled egg and season with salt, sugar, pepper, and grated onion. Rub through a sieve,

fill the shells, and garnish with the shredded whites of the egg.

APPLE SALAD—I

Slice the tops from large red apples and scoop out the pulp. Mix with finely cut celery, broken English walnuts, and Mayonnaise made without mustard. Fill the apple shells, put on the lids, and serve on lettuce leaves.

APPLE SALAD—II

Arrange peeled and sliced apples on crisp cress and serve with French dressing made with lemon-juice or wine. Or, Mayonnaise made without mustard, adding whipped cream if desired. Lettuce may be used instead of the cress.

APPLE SALAD—III

Mix equal portions of finely cut tart apples and English walnuts. Serve on lettuce with Mayonnaise.

APPLE SALAD—IV

Mix sliced boiled chestnuts with finely cut celery and apples. Serve on lettuce with French dressing made with lemon-juice.

APPLE SALAD—V

Slice two sour apples and add a Spanish onion cut fine if desired. Serve on lettuce with Mayonnaise.

APPLE SALAD—VI

Remove the pulp from red apples, cut into bits, mix with Mayonnaise made without mustard, fill the shells, put on the lids, and serve.

APPLE SALAD—VII

Mix bits of apple with an equal quantity of orange pulp and add a few sliced maraschino cherries. Serve in the orange shells with Mayonnaise made without mustard and whitened with whipped cream. Shredded pineapple may be added.

APPLE SALAD—VIII

Mix finely cut apples, celery, and shredded green peppers with broken English walnuts, blanched almonds, or pecans. Serve on lettuce with Mayonnaise made without mustard to which whipped cream has been added.

APPLE SALAD—IX

Mix finely cut apples and celery with blanched and broken pistachio nuts and serve on lettuce with Mayonnaise, garnishing with nut meats. English walnuts or boiled sliced chestnuts may be used instead.

APPLE SALAD—X

Mix peeled and seeded Malaga grapes with

sliced sour apples cut into small pieces. Sprinkle with broken English walnuts and serve on lettuce with French dressing, made with lemon-juice or wine, or Mayonnaise made without mustard to which whipped cream may be added.

APPLE SALAD—XI

Mix finely cut apples with chopped pimento and crisp lettuce. Serve with French dressing made with lemon-juice.

APPLE SALAD—XII

Mix finely cut apples and celery with peeled and seeded white grapes and broken English walnuts. Serve in apple shells with Mayonnaise made without mustard. Garnish with celery tips.

APPLE SALAD—XIII

Peel, core, and slice apples and arrange on lettuce, two or three slices in each group. Fill the cavities with chopped salted nuts mixed with stiff Mayonnaise and put a spoonful of Mayonnaise on top of each.

APPLE SALAD—XIV

Mix finely cut apple and celery with bits of orange pulp or lemon and serve on lettuce with Mayonnaise made without mustard.

APRICOT SALAD—I

Peel and split apricots. Fill the hulls with chopped maraschino cherries and nuts and serve on lettuce with French dressing made with wine.

APRICOT SALAD—II

Peel and split ripe apricots and serve on lettuce with French dressing made with wine or lemon-juice or with Mayonnaise made without mustard and mixed with a little whipped cream. Bananas, oranges, and peaches may be used the same way, separately or in combination.

BANANA SALAD—I

Peel one section from the skin of ripe bananas, take out the pulp, mix with French dressing made with lemon-juice, fill the shells and serve on lettuce, sprinkling with chopped nuts if desired. Mayonnaise may be used instead of French dressing.

BANANA SALAD—II

Remove one section of the banana peel and scoop out the pulp. Mix with shredded orange or grape fruit, seeded and peeled white grapes and a few broken nuts. Stoned cherries may be added if desired. Mix with Mayonnaise made without mustard and serve on lettuce in the banana skins.

BANANA SALAD—III

Mix sliced bananas with finely cut celery and serve on lettuce with Mayonnaise made without mustard and whitened with whipped cream. Add chopped nuts if desired.

BANANA SALAD—IV

Mix sliced bananas with shredded pimentos and serve on lettuce with Mayonnaise made without mustard and whitened with whipped cream.

CANTALOUPE SALAD—I

Cut small cantaloupes in two, remove the seeds and fill the hollow with Mayonnaise made without mustard, to which is added a little whipped cream. Serve ice cold.

CANTALOUPE SALAD—II

Scoop out the pulp from ripe cantaloupes, drain, and mix with pounded ice. Serve in the shells immediately with French dressing made with lemon-juice or wine, or Mayonnaise made without mustard and whitened with whipped cream.

CHERRY SALAD—I

Stuff maraschino cherries or white California canned cherries or large sweet cherries with blanched hazel nuts, and serve ice cold on lettuce with Mayonnaise made without mustard and whitened with whipped cream.

CHERRY SALAD—II

Remove the stones from black cherries and serve on lettuce with Mayonnaise made without mustard.

CHERRY SALAD—III

Mix two cupfuls of stoned cherries with one cupful of finely cut celery and add chopped peanuts or English walnuts if desired. Serve on lettuce with Mayonnaise made without mustard and seasoned with cherry juice instead of vinegar.

CHERRY SALAD—IV

Mix stoned cherries with blanched and shredded almonds and sliced cucumber. Mix with crisp lettuce and serve with French dressing made with lemon-juice and wine. Or, mould cherries in individual moulds of aspic jelly, or fill a border mould of aspic with cherries and shredded celery mixed with Mayonnaise made without mustard.

CHERRY SALAD—V

Remove the stones from sweet cherries and fill the cavity with bits of peanut. Serve on lettuce with Mayonnaise in which cherry juice has been used instead of lemon-juice or vinegar. Garnish with whole cherries.

CHERRY SALAD—VI

Mix sliced black or maraschino cherries with shredded pineapple and blanched hazel nuts. Serve on lettuce with Mayonnaise made without mustard and whitened with whipped cream.

CHERRY SALAD—VII

Serve stoned cherries on lettuce or in orange shells with French dressing made with lemon-juice or wine, or Mayonnaise made without mustard, to which whipped cream may be added. Sweeten the cherries a little, if desired, before mixing with the dressing.

CHERRY SALAD—VIII

Drain a can of California cherries, remove the stones, and rinse in cold water. Mix with broken pecans and serve on lettuce with French dressing made with wine or cherry-juice or Mayonnaise whitened with whipped cream. Garnish with dice of lemon-jelly, to which some of the cherry-juice has been added. Fresh cherries may be mixed with finely cut celery and broken nuts and served on lettuce with French dressing.

CHERRY SALAD—IX

Mix sliced bananas and maraschino or black cherries and serve on lettuce with Mayonnaise made without mustard and whitened with whipped cream. Sprinkle with rose petals

or nasturtium petals. Apricots may be used instead of bananas.

CHERRY SALAD—X

Cut coarsely, ripe strawberries and stoned cherries, sprinkle with powdered sugar, and serve on lettuce with Mayonnaise made without mustard and whitened with whipped cream.

CURRENT SALAD

Mix currants with Mayonnaise dressing and serve on lettuce with game.

CUMQUAT SALAD

Mix sliced cumquats with crisp lettuce or endive, and serve with French dressing made with lemon-juice or with Mayonnaise made without mustard. Finely cut celery may be added if desired. Garnish with celery tips.

FRUIT SALAD

Make a strongly flavored wine jelly and cut into dice. Mix with maraschino cherries, peeled and seeded white grapes and shredded pineapple or bits of gray pulp. Serve on lettuce with Mayonnaise made without mustard and whitened with whipped cream.

GRAPE SALAD—I

Mix peeled and seeded white grapes with finely cut celery and broken walnut meats and serve

on lettuce with French dressing made with lemon-juice or Mayonnaise made without mustard and whitened with whipped cream.

GRAPE SALAD—II

Mix peeled and seeded white grapes with orange-pulp, finely cut celery, and broken nuts. Or, mix pineapple, celery, and pecans. Serve on lettuce with French dressing made with lemon-juice or wine, or with Mayonnaise made without mustard and whitened with whipped cream.

GRAPE SALAD—III

Peel and seed two dozen white grapes. Mix with three bananas sliced or cut into dice, the pulp of two oranges drained and broken into bits, and a dozen broken English walnuts. Mix with Mayonnaise made without mustard, to which whipped cream may be added if desired, and serve ice-cold on lettuce.

GRAPE SALAD—IV

Peel and seed large white grapes and mix with broken English walnuts or pecans or pistachio nuts and bits of orange pulp. Serve on lettuce with Mayonnaise made without mustard and whitened with whipped cream. Garnish with nuts and whole grapes.

GRAPE SALAD—V

Mix peeled and seeded white grapes with blanched and broken English walnuts and sliced maraschino cherries. Serve on lettuce with French dressing made with lemon-juice or wine, or Mayonnaise made without mustard and whitened with whipped cream.

GRAPE SALAD—VI

Mix peeled and seeded white grapes with orange pulp and sliced bananas. Serve on lettuce with Mayonnaise made without mustard and mixed with a little whipped cream.

GRAPE SALAD—VII

Mix peeled and seeded white grapes with bits of plum. Serve on lettuce with Mayonnaise made without mustard and whitened with whipped cream.

GRAPEFRUIT SALAD—I

Cut grapefruit in two and scoop out the pulp. Remove seeds and membranes and drain. Mix with French dressing, using the fruit-juice or lemon-juice or wine instead of vinegar, and serve very cold in the shell. A suspicion of onion-juice or garlic may be added if desired. Garnish with crisp lettuce or cress. Or, serve with Mayonnaise made without mustard.

GRAPEFRUIT SALAD—II

Mix grapefruit pulp with broken English walnuts, hickory nuts, or pecans. Mix with Mayonnaise made without mustard, fill the grapefruit shells, and serve on lettuce.

GRAPEFRUIT SALAD—III

Mix grapefruit pulp with broken English walnuts, or orange-pulp with pecans, and serve in the shells with French dressing made with wine or lemon-juice, or Mayonnaise made without mustard and whitened with whipped cream.

GRAPEFRUIT SALAD—IV

Mix the pulp of three grapefruits and one large orange with two sliced bananas and half a cupful of maraschino cherries. Serve with French dressing made with lemon-juice or orange-juice, or Mayonnaise made without mustard and whitened with whipped cream. Garnish with white grapes or add peeled and seeded white grapes to the salad.

GRAPEFRUIT SALAD—V

Mix drained grapefruit pulp with an equal quantity of finely cut celery and add chopped pimentos if desired. Serve in the grapefruit shells with Mayonnaise made without mustard.

GRAPEFRUIT SALAD—VI

Mix bits of grapefruit pulp with finely cut celery and crisp endive. Serve with French dressing made with grapefruit-juice.

GRAPEFRUIT SALAD—VII

Mix the pulp of one grapefruit with two cupfuls of diced apples and serve on lettuce with French dressing made with the grapefruit-juice. Or, mix the drained grapefruit pulp with broken English walnuts and serve in the shell with French dressing made of the juice, or Mayonnaise made without mustard. Garnish either salad with white grapes and nuts.

GRAPEFRUIT SALAD—VIII

Mix grapefruit and orange pulp with lettuce or endive and serve with French dressing made with fruit-juice.

MACEDOINE SALAD—I

Grapefruit pulp, peeled and seeded white grapes, tangerines, oranges, shredded pineapple, brandied figs or peaches, French fruits, almonds or English walnuts, blanched and shredded, shredded pistachio nuts, broken pecans, and sliced boiled chestnuts may be used in combinations of two or more kinds with or without finely cut celery, green pepper or pimento, and served on lettuce with French dressing made with

lemon-juice or wine, or with Mayonnaise made without mustard and whitened with whipped cream. Serve in the fruit-shells if desired and garnish with crisp lettuce leaves or celery tops.

MACEDOINE SALAD—II

Mix peeled and seeded white grapes with equal quantities of strawberries, raspberries, sliced bananas, oranges, and pineapples, any or all. Serve with French dressing made with wine, or Mayonnaise made without mustard, adding whipped cream if desired.

MACEDOINE SALAD—III

Mix the pulp of two oranges, one grapefruit, and two bananas with a quart of strawberries, one pineapple, and one cupful of maraschino cherries. Serve in fruit-shells or on lettuce with French dressing made with wine or lemon-juice, or with Mayonnaise made without mustard and whitened with whipped cream.

MACEDOINE SALAD—IV

Mix sliced bananas with maraschino cherries and season with Sherry, or mix pineapple, oranges, white grapes, and plums, and season with white wine. Serve on lettuce with French dressing made with lemon-juice, or Mayonnaise made without mustard and whitened with whipped cream.

MACEDOINE SALAD—V

Cut into bits oranges, bananas, candied cherries, canned peaches, canned pears, and canned pineapple. Serve on lettuce with Mayonnaise made without mustard and whitened with whipped cream.

MACEDOINE SALAD—VI

Mix shredded pineapple and apples with finely cut strawberries, bananas, cherries, peeled and seeded white grapes, and bits of orange pulp. Add chopped almonds or peanuts and serve with French dressing made with lemon-juice or wine.

MACEDOINE SALAD—VII

Mix bits of peaches, grapefruit, pears, plums, and berries and serve on lettuce with French dressing made with wine.

MACEDOINE SALAD—VIII

Mix bits of peaches, plums, and preserved cherries with berries and serve on lettuce with French dressing made with lemon-juice.

MACEDOINE SALAD—IX

Mix shredded pineapple, sliced bananas, and peeled and seeded white grapes with candied cherries and season with Sherry. Or, currants, raspberries, cherries, strawberries, and oranges with candied fruit cut into small strips. Serve

on lettuce with French dressing made with lemon-juice or wine, or with Mayonnaise made without mustard and whitened with whipped cream. Pineapple, oranges, bananas, and strawberries or raspberries seasoned with brandy or Sherry make a good combination with either dressing.

ORANGE SALAD—I

Mix sliced oranges and bananas with broken English walnuts and serve on lettuce with Mayonnaise made without mustard and whitened with whipped cream. Or, use oranges, bananas, pineapple, and peeled and seeded white grapes.

ORANGE SALAD—II

Mix bits of orange pulp, peeled and seeded white grapes, and sliced or diced bananas. Serve in the orange-shells with Mayonnaise made without mustard and whitened with whipped cream.

ORANGE SALAD—III

Mix shredded pineapple, sliced bananas, orange pulp and maraschino cherries. Season with Sherry and serve on lettuce with Mayonnaise made without mustard and whitened with whipped cream. The cherries and bananas may be omitted.

and serve on lettuce with French dressing made with lemon-juice.

ORANGE SALAD—XIII

Arrange sliced oranges on lettuce and sprinkle with blanched and broken English walnuts. A little chopped celery may be added. Serve with Mayonnaise made without mustard and whitened with whipped cream.

ORANGE SALAD—XIV

Arrange thin slices of orange upon lettuce and serve with French dressing made with orange-juice instead of vinegar. A little onion-juice may be added if desired.

ORANGE SALAD—XV

Mix equal quantities of broken English walnuts and orange pulp, adding seeded and peeled Malaga grapes if desired. Serve on lettuce or cress with French dressing made with wine or lemon-juice.

ORANGE SALAD—XVI

Fill orange shells with bits of orange pulp mixed with Mayonnaise made without mustard, to which a little whipped cream may be added, and serve on lettuce.

ORANGE SALAD—XVII

Remove seeds and membrane from orange sections and serve on lettuce with French dressing. Grapefruit may be used in the same way. Mayonnaise may be used with oranges.

ORANGE SALAD—XVIII

Mix bits of orange pulp with thin slices of fresh cocoanut and serve on lettuce with French dressing made with lemon-juice or wine, garnishing with cubes of apple or currant jelly. Bits of pineapple may be added if desired.

ORANGE SALAD—XIX

Peel and slice thin three oranges and two apples. Separate into bits and serve on lettuce with Mayonnaise.

ORANGE SALAD—XX

Mix the pulp of eight blood oranges with one cupful of Wiesbaden strawberries rinsed and drained, the pulp of one grapefruit, and one banana sliced. Serve with French dressing made with lemon-juice or wine, or Mayonnaise made without mustard and whitened with whipped cream.

ORANGE SALAD—XXI

Arrange sliced oranges on cress, sprinkle with brandy and minced chervil, and serve with French dressing.

PEACH SALAD—I

Peel ripe peaches, cut in two, remove the stone and fill the cavity with Mayonnaise. Serve very cold on lettuce.

PEACH SALAD—II

Peel and split ripe peaches, cover thickly with chopped almonds, and serve on lettuce with French dressing made with orange-juice or wine, or Mayonnaise made without mustard and whitened with whipped cream.

PEACH SALAD—III

Peel ripe peaches, remove the stones, and fill the cavities with chopped blanched almonds mixed with Mayonnaise made without mustard and whitened with whipped cream. Serve on lettuce and pass Mayonnaise with it.

PEACH SALAD—IV

Drain and rinse a can of peaches. Serve on lettuce with French dressing made with lemon-juice, adding a little sugar, celery salt, and Tabasco Sauce to the seasoning.

PEACH SALAD—V

Mix finely cut peaches with twice the quantity of peeled plums and serve on lettuce with French dressing made with lemon-juice or wine.

PEACH SALAD—VI

Mix finely cut peaches with sliced bananas and serve on lettuce with Mayonnaise made without mustard and whitened with whipped cream.

PEACH SALAD—VII

Cut into bits four pears and six peaches and serve on lettuce with Mayonnaise made without mustard and whitened with whipped cream.

PEACH SALAD—VIII

Peel and cut into bits fine ripe peaches and a dozen small pears and mix with a large bunch of Malaga grapes seeded and peeled. Serve on lettuce with Mayonnaise made without mustard and mixed with whipped cream.

PEAR SALAD—I

Mix sliced pears with bananas and chopped nuts. Serve on lettuce with French dressing made with lemon-juice, or Mayonnaise made without mustard and whitened with whipped cream.

PEAR SALAD—II

Mix sliced pears with chopped candied ginger and serve on lettuce with Mayonnaise made without mustard and mixed with a little whipped cream.

PEAR SALAD—III

Rinse canned pears in cold water, drain, dry, and slice. Mix with two broken cream cheeses and serve on lettuce with French dressing made with lemon-juice or wine. Chopped blanched almonds, maraschino cherries, and preserved ginger may be added.

PINEAPPLE SALAD—I

Cut off the top of a ripe pineapple and scoop out the pulp carefully. Cut it fine, mix with sliced bananas and stoned cherries, and with stiff Mayonnaise made without mustard. Fill the pineapple-shell and put on the top. Pass with it Mayonnaise whitened with whipped cream.

PINEAPPLE SALAD—II

Mix one pineapple, shredded, with the pulp of three oranges and three sliced bananas. Serve on lettuce with Mayonnaise made without mustard and whitened with whipped cream.

PINEAPPLE SALAD—III

Mix shredded pineapple with peeled and seeded Malaga grapes and add sliced bananas if desired. Serve on lettuce with Mayonnaise made without mustard and whitened with whipped cream.

PINEAPPLE SALAD—IV

Mix shredded pineapple and pimento with

finely cut celery and cooked sweetbreads. Serve with Mayonnaise made without mustard, to which whipped cream may be added.

PINEAPPLE SALAD—V

Mix shredded pineapple with finely cut celery and broken English walnuts. Serve on lettuce with Mayonnaise made without mustard and whitened with whipped cream.

PINEAPPLE SALAD—VI

Mix shredded pineapple and celery with Mayonnaise made without mustard. Serve in apple-shells or in the pineapple-shell. Shredded pimento may be added. Garnish with nut-meats if desired.

PINEAPPLE SALAD—VII

Mix shredded pineapple and celery with chopped green peppers and pimentos and serve ice-cold on lettuce with Mayonnaise made without mustard and whitened with whipped cream.

PINEAPPLE SALAD—VIII

Mix shredded pineapple with strawberries and black or maraschino cherries. Serve on lettuce with Mayonnaise made without mustard and whitened with whipped cream.

PINEAPPLE SALAD—IX

Mix diced or shredded pineapple with Mayon-

naise made without mustard and whitened with whipped cream. Apple may be mixed with the pineapple.

PINEAPPLE SALAD—X

Mix shredded pineapple with fresh strawberries cut in halves and serve ice-cold with Mayonnaise made without mustard, to which whipped cream may be added if desired. Garnish with maraschino cherries and with slices of lemon dipped in sugar.

PINEAPPLE SALAD—XI

Mix shredded pineapple with peeled and quartered tomatoes, figs soaked in Sherry and cut into dice, and broken English walnut-meats. Serve ice-cold on lettuce with Mayonnaise made without mustard and whitened with whipped cream.

STRAWBERRY SALAD

Arrange ripe whole strawberries in lettuce nests, sprinkle with powdered sugar if desired, and pour over Mayonnaise dressing made without mustard and whitened with whipped cream. Bananas may be used in the same way. Garnish with sliced lemons dipped in powdered sugar.

QUINCE SALAD

Peel and slice ripe quinces and serve on lettuce with French dressing, seasoning with minced chives, marjoram, or mint.

WATERMELON SALAD

**Serve cubes of watermelon ice-cold on lettuce
with French dressing made with lemon-juice.**

EGG SALADS

EGG SALAD—I

Mix finely cut celery with the shredded whites of hard-boiled eggs. Mash the yolks to a smooth paste with sardines, moistening with oil, and shape into balls. Serve on lettuce with Mayonnaise, using the balls as a garnish.

EGG SALAD—II

Mix quartered hard-boiled eggs with crisp endive and add a few shrimps, a quartered tomato, and a shredded green pepper. Season with grated onion and serve with French dressing.

EGG SALAD—III

Cut hard-boiled eggs in half, remove the yolks, and mash to a smooth paste with canned devilled chicken, turkey, or ham or sardines, and season with Mayonnaise, or mustard, salt, cayenne, and lemon-juice. Shape into balls, fill the shells, and serve on lettuce with Mayonnaise.

EGG SALAD—IV

Cut hard-boiled eggs in two crosswise, remove

the yolks and rub to a paste with minced tongue, ham, chicken, salmon, sardines, caviare, or anchovy paste. Fill the whites and serve on lettuce with French dressing or Mayonnaise.

EGG SALAD—V

Arrange quartered hard-boiled eggs on lettuce and pour over Mayonnaise mixed with salmon which has been rubbed to a smooth paste with a little oil. Caviare, sardines, or anchovy paste may be used instead of the salmon.

EGG SALAD—VI

Cut hard-boiled eggs in two, remove the yolks and rub to a smooth paste with caviare and lemon juice. Fill the cavities, arrange on lettuce, and serve with French dressing or Mayonnaise.

EGG SALAD—VII

Cut hard-boiled eggs in two and mash the yolks with butter, minced parsley, Worcestershire, and chopped shrimps, seasoning with salt, pepper, and cayenne. Fill the empty whites and put each one on a thick slice of tomato seasoned with chopped onion. Serve on lettuce with Mayonnaise.

EGG SALAD—VIII

Rub the yolks of hard-boiled eggs to a smooth paste with minced boiled tongue, chicken, ham, anchovies or sardines, adding a little lemon-

juice, salt and pepper, butter or oil, vinegar, minced chives or onion. Roll into small balls, fill the whites and serve on lettuce with French dressing or Mayonnaise.

EGG SALAD—IX

Mix two chopped hard-boiled eggs with one diced boiled potato and one diced boiled beet. Add two dozen olives chopped, one small pickle chopped, and two pounded anchovies. Moisten with Sherry and serve on lettuce with French dressing, almost ice-cold.

EGG SALAD—X

Mix to a smooth paste the yolks of four hard-boiled eggs, three-fourths cupful of chopped cooked spinach, and one Neufchatel cheese. Shape into balls and serve on lettuce with French dressing or Mayonnaise.

EGG SALAD—XI

Cut the whites of hard-boiled eggs in eighths and soak in hot pickled beet juice. Arrange on lettuce in the shape of flowers with the powdered or broken yolks for centres. Serve Mayonnaise or French dressing separately. The yolks may be mixed to a smooth paste with cream cheese if desired, and shaped into balls.

EGG SALAD—XII

Chop the whites of hard-boiled eggs, keeping

the yolks whole. Arrange the whites on a bed of cress in the form of nests with the yolks for a centre, and surround with small balls of cream or cottage cheese which may or may not be mixed with chopped nuts or minced parsley. Serve with French dressing.

EGG SALAD—XIII

Mix quartered hard-boiled eggs with finely cut celery, broken American cheese, and tiny pearl onions. Serve with crisp lettuce and French dressing.

EGG SALAD—XIV

Mash the yolks of hard-boiled eggs to a smooth paste with chopped cooked chicken, veal, lamb, or tongue, seasoning with salt and cayenne and moistening with butter and cream or oil. Shape into balls and serve on lettuce with French dressing, garnishing with nasturtiums and the whites of the eggs.

EGG SALAD—XV

Cut six hard-boiled eggs in two crosswise, remove the yolks, and rub to a smooth paste with four tablespoonfuls of minced cooked chicken, ham, or tongue, two tablespoonfuls of minced chives, and enough oil to mix. Fill the cavities with the paste and serve on lettuce with French dressing or Mayonnaise.

EGG SALAD—XVI

Fill lettuce cups with Mayonnaise and cover with thin slices of hard-boiled eggs. Garnish with pickled beets cut in fancy shapes.

EGG SALAD—XVII

Arrange slices of hard-boiled eggs on lettuce and serve with French dressing, seasoning with horseradish if desired. Thin slices of cooked beets may be added.

EGG SALAD—XVIII

Slice hard-boiled eggs and mix with lettuce and chopped cooked beet. Season with salt, pepper, and lemon-juice and serve with Mayonnaise. The eggs may be poached and trimmed, and arranged in nests of lettuce leaves and sprinkled with lemon-juice and chopped beet pickle.

EGG SALAD—XIX

Cut hard-boiled eggs in two, remove the yolks and mash to a smooth paste with chopped carrot, cracker-crumbs, butter, and lemon-juice, seasoning with salt and paprika. Refill the whites and serve on lettuce with Mayonnaise, sprinkling with chopped ham.

EGG SALAD—XX

Chop separately the whites and yolks of six hard-boiled eggs. Arrange cooked string beans

on lettuce and cover with spoonfuls of egg chopped separately. Serve with French dressing or Mayonnaise.

EGG SALAD—XXI

Cut fine three hard-boiled eggs and four stalks of celery. Serve on lettuce with French dressing or Mayonnaise.

EGG SALAD—XXII

Cover small flat moulds of aspic jelly or cooked artichoke bottoms with Mayonnaise dressing and sift upon it the powdered yolks of hard-boiled eggs. Serve on lettuce with the whites arranged around the centre in the form of daisy petals.

EGG SALAD—XXIII

Mix sliced hard-boiled eggs and boiled potatoes with chopped capers and parsley and serve with Mayonnaise or boiled dressing.

EGG SALAD—XXIV

Add sliced hard-boiled eggs to potato salad. Serve with French dressing, garnishing with lettuce or cress.

EGG SALAD—XXV

Cut hard-boiled eggs in two crosswise and remove the yolks. Rub the yolks to a smooth

paste with olive oil, seasoning with salt, pepper, vinegar, and mustard. Mix with crisp shredded cabbage and fill the cavities in the whites. Serve on lettuce with Mayonnaise.

EGG SALAD—XXVI

Slice hard-boiled eggs, sprinkle with chopped cucumber and a little grated lemon-peel, and serve on lettuce with French dressing made with lemon-juice.

EGG SALAD—XXVII

Stew for fifteen minutes half a can of tomatoes, a slice of onion, a bay-leaf, and a pinch of celery seed. Rub through a sieve and add enough soaked and dissolved gelatine to stiffen. Mould in small cups lined with sliced hard-boiled eggs dipped in the tomato jelly and serve on lettuce with French dressing or Mayonnaise.

EGG SALAD—XXVIII

Arrange sliced or quartered hard-boiled eggs on lettuce, sprinkle with minced onion and parsley, and serve with French dressing or Mayonnaise. The onion may be omitted.

EGG SALAD—XXIX

Cut hard-boiled eggs into slices or quarters and arrange on lettuce or endive. Serve with Mayonnaise and garnish with nasturtiums.

EGG SALAD—XXX

Slice or quarter hard-boiled eggs and serve on lettuce with Mayonnaise or Vinaigrette Dressing. Sprinkle with capers if desired.

EGG SALAD—XXXI

Slice hard-boiled eggs lengthwise and arrange on lettuce. Sprinkle with chopped pickle and grated lemon-peel and serve with French dressing.

EGG SALAD—XXXII

Arrange sliced hard-boiled eggs on lettuce, sprinkle with minced fine herbs, and serve with French dressing.

EGG SALAD—XXXIII

Arrange quartered hard-boiled eggs upon crisp endive and serve with French dressing.

EGG SALAD—XXXIV

Cut hard-boiled eggs in eighths downward and remove the yolks without breaking the white. Mix the yolk to a smooth paste with Mayonnaise, shape into balls and put back into the plates so the eggs will resemble water lilies. Serve on a bed of shredded lettuce and pass Mayonnaise with it.

EGG SALAD—XXXV

Cut hard-boiled eggs in two crosswise, remove the yolks, and rub to a smooth paste with oil, seasoning with salt and pepper. Add mustard or onion-juice if desired. Shape into balls, fill the whites, and serve on lettuce with French dressing or Mayonnaise.

EGG SALAD—XXXVI

Cut hard-boiled eggs crosswise, remove the yolks, and mash to a smooth paste with Mayonnaise. Heap the mixture into the whites and serve on lettuce with either Mayonnaise or French dressing, garnishing with parsley. Or, cut the whites into shreds and shape into daisies on the lettuce, using the yolk paste for centres.

EGG SALAD—XXXVII

Mix crisp cress with French dressing. Cut hard-boiled eggs into eighths lengthwise and remove the yolks. Arrange the whites on the cress in the form of flowers, using for centres a bit of Mayonnaise dressing or the yolks rubbed to a paste with oil and shaped into balls.

EGG SALAD—XXXVIII

Cut six hard-boiled eggs in two crosswise, remove the yolks and rub to a smooth paste with a tablespoonful each of minced chives and parsley, using tarragon vinegar or oil to make

smooth. Fill the egg-shells and serve with Mayonnaise, or, shred the whites and shape into daisies, using the yolk paste for centres.

EGG SALAD—XXXIX

Chop the whites of hard-boiled eggs fine, mix with French dressing, and arrange on lettuce, sprinkling with minced chives if desired. Rub the yolks through a sieve over the salad and serve with French dressing or Mayonnaise.

CHEESE AND NUT SALADS

CHEESE SALAD—I

Mix two cupfuls of American cheese broken into bits with one cupful of shredded chicken or turkey and five hard-boiled eggs cut into bits. Serve on lettuce with Mayonnaise.

CHEESE SALAD—II

Mix half a pound of broken American cheese with one cupful of shredded chicken and half a cupful of chopped pickled cauliflower. Serve with French dressing to which the powdered yolks of two hard-boiled eggs have been added, and garnish with the whites cut into rings.

CHEESE SALAD—III

Mix finely cut cheese with an equal quantity of chicken and add chopped hard-boiled eggs. Serve on lettuce with Mayonnaise, garnishing with hard-boiled eggs, sliced.

CHEESE SALAD—IV

Grate half a pound of cheese and mix with the mashed yolks of hard-boiled eggs, sugar and mus-

tard to season, a few drops of tabasco, and French dressing. Serve ice-cold on lettuce, garnishing with the white of the egg.

CHEESE SALAD—V

Rub cottage cheese to a smooth paste with cream, butter, and salt. Rub a salad bowl with cut garlic and fill with chicory or endive. Add the cheese balls and quartered hard-boiled eggs, with onion-juice to season. Serve with French dressing.

CHEESE SALAD—VI

Cut cream cheese into circles and remove a small circle from the centre of each piece. Arrange on lettuce and fill the centres with the unbroken yolk of hard-boiled eggs. Serve French dressing or Mayonnaise separately.

CHEESE SALAD—VII

Mix cottage cheese with chopped olives and make to a smooth paste with oil and lemon-juice, seasoning with salt and paprika. Shape into balls and serve on lettuce or endive with French or Mayonnaise dressing. Garnish with olives.

CHEESE SALAD—VIII

Break up a square cream cheese and mix with a dozen chopped olives and three pimentos cut into bits. Mix thoroughly, cool, shape into small

balls, and serve on lettuce with French dressing.

CHEESE SALAD—IX

Mix one cupful of broken American cheese, three Neufchatel cheeses cut into small pieces, ten olives or pimolas sliced, and three finely cut pimentos. Season with salt and paprika, moisten with cream, and serve on lettuce with French dressing to which grated horseradish has been added. Garnish with pimentos cut in fancy shapes.

CHEESE SALAD—X

Break Edam cheese into bits and mix with twice the quantity of finely cut celery. Serve on lettuce with French dressing or Mayonnaise and garnish with sliced tomatoes.

CHEESE SALAD—XI

Make cottage cheese into balls the size of hickory nuts and mix with an equal quantity of crisp cucumber dice. Serve on lettuce with French dressing.

CHEESE SALAD—XII

Season cold cooked chopped spinach with French dressing and shape into small nests on lettuce leaves. Fill with tiny balls of cream cheese flecked with black pepper. Serve individually.

CHEESE SALAD—XIII

Rub to a smooth paste cream cheese and chopped cooked spinach, seasoning with salt and paprika and moistening with Mayonnaise. Shape into balls and serve on lettuce or endive with Mayonnaise.

CHEESE SALAD—XIV

Rub a cream cheese to a smooth paste with raspberry-juice, seasoning with salt, pepper, a few drops of lemon-juice, and a tiny bit of dry mustard. Add also a little thick cream. Cool on ice, shape into balls, and serve on lettuce with Mayonnaise made without mustard and whitened with whipped cream. Garnish with raspberries.

CHEESE SALAD—XV

Tint cream cheese green with spinach-juice or color paste and roll into small balls. Arrange in nests of lettuce leaves, sprinkle the cheese with black pepper, and serve with French dressing.

CHEESE SALAD—XVI

Mix broken Edam cheese with crisp lettuce and serve with French dressing.

CHEESE SALAD—XVII

Mix grated or broken cheese or cream cheese in small bits with crisp lettuce and serve with French dressing or Mayonnaise.

CHEESE SALAD—XVIII

Mix broken Roquefort cheese with crisp lettuce and serve with French dressing seasoned with minced garlic. Quartered tomatoes may be added.

CHEESE SALAD—XIX

Rub cottage cheese to a smooth paste with Mayonnaise and serve ice-cold on lettuce. Or, moisten with cream and butter, shape into balls, and serve on lettuce with Mayonnaise.

CHEESE SALAD—XX

Mash a cream cheese to a smooth paste with milk or cream and add a little minced parsley. Shape into balls and mix with radishes of equal size, which may be peeled if desired. Serve in nests of lettuce with French dressing or Mayonnaise. Or, cut the cheese into dice, arrange on lettuce, and garnish with unpeeled radishes. Serve with French dressing.

CHEESE AND NUT SALAD—I

Rub a cream cheese to a smooth paste with butter and cream, seasoning with salt and cayenne. Shape into small balls and press half of an English walnut on each one. Serve on crisp lettuce with French dressing or Mayonnaise.

CHEESE AND NUT SALAD—II

Mix two cream cheeses to a smooth paste with chopped nuts and minced parsley and roll into small balls. Arrange in nests of crisp lettuce and serve with Mayonnaise.

NUT SALAD—I

Mix equal parts of finely cut celery and apple with half the quantity of broken nuts, using almonds, peanuts, pecans, walnuts, or salted almonds or peanuts. Serve on lettuce with Mayonnaise made without mustard.

NUT SALAD—II

Mix two cupfuls of shredded lettuce with one cupful of broken nuts and serve on lettuce with Mayonnaise.

NUT SALAD—III

Cut the centre from a firm head of white cabbage and fill the shell with equal quantities of finely cut celery and nuts mixed with Mayonnaise.

NUT SALAD—IV

Use walnuts, butternuts, pecans, or hickory nuts separately or mixed with twice the quantity of finely cut celery. Serve on lettuce with Mayonnaise. If desired, one cupful of nuts may be used with a cupful and a half of celery.

ALMOND SALAD—I

Stone and chop six olives. Add half a cupful of blanched almonds cut fine and half a cupful of finely cut celery. Serve on lettuce with Mayonnaise from which the mustard may be omitted and to which a little whipped cream may be added.

ALMOND SALAD—II

Mix finely cut celery with shredded blanched almonds and serve on lettuce with Mayonnaise made without mustard and whitened with whipped cream.

ALMOND SALAD—III

Slice boiled or roasted chestnuts and mix with shredded almonds. Add a few pistachio nuts if desired. Moisten with Sherry and serve on lettuce with Mayonnaise made without mustard and whitened with whipped cream.

CHESTNUT SALAD—I

Shell and blanch large chestnuts and cook until soft. Cool and serve on lettuce with French dressing made with lemon-juice or wine, or with Mayonnaise made without mustard. Serve very cold. Broken English walnuts may be added if desired.

CHESTNUT SALAD—II

Mix an equal quantity of cooked chestnuts and peas and serve on lettuce with Mayonnaise. English walnuts may be used instead of chestnuts.

CHESTNUT SALAD—III

Parboil the chestnuts for ten minutes, remove the shells, and cook in boiling salted water until soft. Remove the brown skin, cut in thin slices, and cool. Serve on lettuce with Mayonnaise made without mustard, adding a little whipped cream if desired. Large French chestnuts may be used, removing the shells and blanching them before cooking.

CHESTNUT SALAD—IV

Shell, blanch, and boil until tender one pint of chestnuts. Drain, cool, and serve on lettuce with French dressing made with lemon-juice. Dust with hard-boiled egg-yolks rubbed through a sieve, and garnish with shredded whites.

CHESTNUT SALAD—V

Mix sliced boiled chestnuts with an equal quantity of shredded celery and mix with Mayonnaise made without mustard. Add whipped cream if desired. Bananas and apples may be mixed with the celery and chestnuts.

CHESTNUT SALAD—VI

Slice two cupfuls of boiled chestnuts, season with grated orange-peel and serve on lettuce with Mayonnaise made without mustard and whitened with whipped cream. Garnish with sliced orange.

CHESTNUT SALAD—VII

Mix boiled chestnuts with bananas and oranges, or English walnuts with cheese and celery, or with apples and figs, or with cream cheese and figs, or pecans with apples, celery, and cream cheese. Serve with French dressing made with wine or lemon-juice or with Mayonnaise made with mustard and whitened with whipped cream.

PEANUT SALAD—I

Chop peanuts fine and mix to a smooth paste with Mayonnaise. Spread on sliced tomatoes or fill tomato-shells and serve on lettuce.

PEANUT SALAD—II

Arrange freshly roasted peanuts on lettuce or chicory or escarole and serve with French dressing made with lemon-juice or wine, or Mayonnaise made without mustard to which whipped cream may be added if desired.

PECAN SALAD—I

Blanch half a pound of shelled pecans and

cook for twenty minutes in stock to cover, seasoning with chopped onion and carrot, a sprig of parsley, and a bay-leaf. Drain, cool, and mix with one chopped truffle, a dozen sliced canned mushrooms, and the pulp of two oranges or grapefruit. Serve on lettuce with French dressing, which may be seasoned with garlic, tabasco, and soy, or made with wine or lemon-juice.

PECAN SALAD—II

Prepare the jelly according to directions given for Egg Salad—XXVII, seasoning with mushroom catsup. Mould in a border and fill the centre with broken pecans, shredded cabbage or celery, and pimento, mixed with Mayonnaise.

PECAN SALAD—III

Mix half a cupful each of broken pecans and chopped olives with one and one-half cupfuls of finely cut celery, and half of a red or green pepper chopped fine. Serve on lettuce or in pepper-shells with Mayonnaise.

PECAN SALAD—IV

Mix one cupful of broken pecans with one and one-half cupfuls of finely-cut celery and one cupful of shredded cabbage. Serve in the cabbage-shell with Mayonnaise.

WALNUT SALAD—I

Mix blanched and broken English walnuts

with an equal quantity of diced cooked sweet-breads or chicken. Put into a bowl rubbed with cut garlic and marinate in French dressing, seasoned with Worcestershire Sauce. Serve on lettuce with Mayonnaise.

WALNUT SALAD—II

Blanch English walnuts and serve ice-cold on lettuce with French dressing or Mayonnaise. Finely cut apples may be added if desired.

WALNUT SALAD—III

Mix equal quantities of finely cut celery and broken English walnuts or pecans and marinate in French dressing. Serve in a border of shredded lettuce and pass Mayonnaise if desired.

WALNUT SALAD—IV

Blanch English walnuts or butternuts or black walnuts and serve on lettuce with French dressing made with lemon-juice or wine. The nut-meats must be boiled about twenty minutes before the skins will slip off.

WALNUT SALAD—V

Cook a cupful of shelled walnuts for half an hour in salted boiling water with a thick slice of onion. Drain, throw into ice-water, rub off the skins, and dry. Mix with twice the quantity of finely cut celery and serve on lettuce with Mayonnaise, omitting the mustard if desired.

WALNUT SALAD—VI

Mix two cupfuls of finely-cut celery with the grated rind of an orange and a dozen chopped walnut-meats. Mix with stiff Mayonnaise made without mustard and serve in apple-shells, adding diced apple pulp if desired. Serve on lettuce and pass Mayonnaise.

CHEESE DISHES

AUDITORIUM CHEESE

Rub a cream cheese to a smooth paste with a scant teaspoonful each of butter, anchovy paste, and minced chives. Serve with toasted crackers.

CHEESE BALLS—I

Rub a small square cream cheese to a smooth paste with chopped nuts, roll into balls and chill. Chopped olives or pimentos may be used instead of nuts. Moisten with cream or melted butter if the mixture does not shape easily.

CHEESE BALLS—II

Rub a cream cheese to a smooth paste with a tablespoonful each of minced chives and parsley and roll into balls. Or, tint with color paste, omitting the chives and parsley, and serve with Bar le Duc.

CHEESE BALLS—III

Rub cottage cheese to a smooth paste with butter, seasoning with paprika and minced

chives. Roll into balls and chill. A little anchovy paste may be added.

CHEESE BALLS—IV

Parboil a seeded green pepper and chop fine with an equal quantity of pimento. Rub to a smooth paste with cream cheese, seasoning with cayenne and a few drops of tarragon vinegar. Shape into balls and keep on ice until ready to serve.

CHEESE BALLS—V

Mix one cupful of grated cheese with the beaten whites of two eggs and season with salt and a few drops of Worcestershire Sauce. Shape into balls, dip into crumbs, and fry brown in deep fat, using a frying basket.

CHEESE BALLS—VI

Beat the whites of two eggs stiff, mix with half a cupful or more of grated cheese, season with salt and cayenne, shape into balls with floured hands, and fry in deep fat. Serve immediately.

CHEESE BALLS—VII

Mix thoroughly two cupfuls of grated cheese, the whites of two eggs, a teaspoonful of salt, and a dash of cayenne. Shape into small balls, dip in crumbs, and fry in deep fat.

CHEESE BALLS—VIII

Grate enough hard cheese to make a cupful. Season with salt, pepper, paprika, and celery salt, mix with the beaten white of egg, and shape into balls, dipping in crumbs if desired. Fry in deep fat, and keep the fat constantly in motion with a fork or spoon to keep the balls from sinking and sticking. Drain and serve hot.

CHEESE BALLS—IX

Mix a cupful of grated cheese with half a cupful or a cupful of bread-crumbs, five drops of Worcestershire Sauce, and a beaten egg. Add a pinch of salt and mix thoroughly, shape into balls, and fry in deep fat.

CHEESE BALLS—X

Rub to a smooth paste three ounces of grated cheese, a tablespoonful of minced ham, three tablespoonfuls of bread-crumbs, a teaspoonful of mustard, a tablespoonful of butter, a dash of cayenne, and the beaten yolk of an egg. Roll into small balls, dip in batter, and fry brown in deep fat.

CHEESE BALLS—XI

Mix six tablespoonfuls of flour, one-fourth pound of grated cheese, and salt and cayenne to season. Add a teaspoonful of water and the beaten yolk of an egg. Shape into balls, dip in egg and crumbs, and fry in deep fat.

CHEESE BISCUITS—I

Split water crackers, moisten with hot water, spread with butter and French mustard, cover with a thick layer of grated cheese, and sprinkle with paprika or cayenne. Bake until the cheese is soft and creamy.

CHEESE BISCUITS—II

Mix a tablespoonful each of Parmesan cheese, dry mustard, and oil with two tablespoonfuls of milk, and salt and cayenne to season. Spread on crackers or toast and serve.

CHEESE BISCUITS—III

Make a sauce of three tablespoonfuls of butter, four tablespoonfuls of flour, and a cupful of boiling water. When smooth and thick, add four tablespoonfuls of grated cheese and cayenne and celery salt to season. When very thick, take from the fire and add slowly two beaten eggs. Beat for ten minutes, and drop by spoonfuls far apart on a buttered baking-sheet. Bake for ten or fifteen minutes and serve immediately.

CHEESE BISCUITS—IV

Beat five ounces of softened butter until frothy. Add two unbeaten eggs, four ounces of grated Parmesan cheese, and a sprinkle of cayenne. Add enough sifted flour to make a dough, roll out, cut into fancy shapes, and bake.

CHEESE BISCUITS—V

Mix six ounces of grated cheese with a cupful of cottage cheese and a cupful of flour. Season with salt, add gradually five ounces of softened butter and enough beaten eggs to make a stiff paste. Roll thin, cut into biscuits, and bake in a quick oven.

CHEESE CAKES—I

Roll puff paste or good pastry thin, sprinkle with grated cheese, fold, sprinkle, roll out, and repeat. Roll thin, cut into fancy shapes, brush with the beaten yolk of egg, sprinkle with grated cheese, and bake for ten or fifteen minutes.

CHEESE CAKES—II

Mix one cupful each of butter, grated Parmesan cheese, and arrowroot flour. Bake for ten minutes in patty-shells.

CHEESE CAKES—III

Rub through a sieve one and one-half cupfuls of cottage cheese. Add one-third cupful of sugar, two tablespoonfuls of cream, one tablespoonful of melted butter, three eggs well beaten, one-fourth cupful of Sherry, the grated rind and juice of a lemon, and half a cupful of currants and citron. Line patty-pans with pastry, fill with the cheese mixture, and bake for fifteen or twenty minutes.

CHINESE SLIPPERS

Cut puff paste into squares. Turn opposite corners to the centre, but place a paper roll under them so that space may be left after cooking. Brush with beaten egg, bake, remove the paper rolls and fill with grated cheese mixed with the beaten yolk of egg and seasoned highly with salt, mustard, and cayenne. Put into a baking-pan, drop a bit of the stiffly-beaten egg-white on each one, and brown for a moment in the oven. Serve immediately.

CHEESE CRUSTS

Cut bread in fancy shapes, spread thinly with butter and cover with a thin grating of American cheese. Sprinkle with paprika and put into the oven just long enough to melt the cheese. Toast the bread, if desired, before spreading with the cheese.

COTTAGE CHEESE—I

Heat two quarts of sour milk very slowly until the curds are separated from the whey. Drain in a cheese-cloth bag without pressing. Mix the curd to a smooth paste with the hands, seasoning with salt, and moistening with butter and cream. Roll into small balls and chill.

COTTAGE CHEESE—II

Keep fresh milk in a warm place until the curd separates from the whey. Turn into a

cheese-cloth bag and let hang for about twenty-four hours or until the curd is dry. Season with salt, moisten with cream, and shape into balls.

CHEESE CRACKERS—I

Split Boston crackers, toast on the inside, dip in boiling water and season with butter, mustard, and celery salt. Spread each cracker with grated cheese, sprinkle with cayenne, and bake until the cheese melts.

CHEESE CRACKERS—II

Butter crackers, cover thickly with grated cheese, sprinkle with cayenne, and bake until the cheese melts.

CHEESE CRACKERS—III

Rub grated cheese to a paste with cream and season with salt and cayenne. Spread on buttered crackers and put in the oven until the cheese is melted.

CHEESE CRACKERS—IV

Split butter crackers and spread with butter. Sprinkle thickly with grated cheese, seasoning with salt, pepper, and mustard. Put into a buttered baking-dish, cover with milk, and bake for half an hour. Serve in the same dish.

CHEESE CRACKERS—V

Rub to a smooth paste four tablespoonfuls of grated cheese and two tablespoonfuls of butter. Spread on crackers, sprinkle with cayenne, and bake.

CHEESE CUSTARD—I

Make a Cream Sauce of a pint of milk and two tablespoonfuls each of butter and flour cooked together. Season with salt and pepper, add four tablespoonfuls of grated cheese and the yolks of four eggs well beaten. Take from the fire, fold in the stiffly-beaten whites, and bake in a buttered baking-dish until the custard is set.

CHEESE CUSTARD—II

Beat an egg with a cupful of milk, add a teaspoonful of flour, half a teaspoonful of baking-powder, and one cupful of grated cheese. Turn into a buttered baking-dish and bake in a quick oven.

CHEESE CUSTARD—III

Cook a cupful of milk with a teaspoonful of corn-starch rubbed smooth with a little cold milk, season with salt and pepper, and add a pinch of soda. Add four eggs well beaten, two tablespoonfuls of butter, and six tablespoonfuls of grated cheese. Pour into buttered custard cups and bake for fifteen or twenty minutes. Serve immediately.

CHEESE CUSTARD—IV

Beat the yolks of three eggs with a pinch of salt, paprika and mustard, and add slowly one cupful of hot milk. Cook in a double boiler until the mixture coats the spoon and add a teaspoonful of gelatine which has been soaked in cold water. Add half a cupful of grated Parmesan cheese and stir until the cheese is melted. Take from the fire and stir until the mixture is cool and begins to stiffen. Fold in a cupful of cream whipped solid, turn into a mould and chill. Cut in slices or into fancy shapes and serve on circles of brown or rye bread, sprinkling with paprika and minced parsley.

CHEESE CUSTARD—V

Pack into a buttered baking-dish slices of buttered bread, sprinkling thickly with grated cheese and seasoning with salt and pepper. Mix four well-beaten eggs with three cupfuls of milk, pour over and bake until the custard is set.

CREAMED CHEESE—I

Rub to a paste three tablespoonfuls of cream cheese, a teaspoonful of butter, salt and pepper to season, and enough cream to make it quite soft. Cook in a double boiler until hot, take from the fire, add a beaten egg, and serve on buttered crackers.

CREAMED CHEESE—II

Cook half a cupful of cream with half a pound of broken cheese in a double boiler, seasoning with salt, mustard, and cayenne and adding a tablespoonful of butter. Stir until the cheese is melted, take from the fire, add two eggs well beaten, and serve at once.

CREAMED CHEESE—III

Mix to a smooth paste half a cream cheese, one-fourth pound of Roquefort, salt and cayenne to season, and enough cream or Sherry to moisten. Press through a sieve into a glass dish, or mould into small balls, or fancy shapes.

CHEESE CHARLOTTE

Rub to a smooth paste half a cream cheese and one tablespoonful of Roquefort cheese, moistening with cream. Add a cupful of cream in which two tablespoonfuls of soaked gelatine have been dissolved and salt and cayenne to taste. Fill small moulds wet in cold water, sprinkle with grated Parmesan cheese, and chill. Turn out and serve on lettuce leaves.

CHEESE CUTLETS

Mix one ounce of grated Parmesan cheese with one tablespoonful of cream and the well-beaten yolks of three eggs. Season with mace and cayenne, add one tablespoonful of thick Cream Sauce,

and cook in a double boiler until firm without stirring. Cool, cut into strips with fancy cutters, roll in grated cheese and fry brown in deep fat. Serve on small circles of fried bread.

CHEESE CROUSTADES—I

Remove the centres from cubes of bread, rub with butter, and brown in the oven. Mix two ounces of grated cheese with a tablespoonful of milk, a teaspoonful of butter, and salt and pepper to season. Fill the shells and put into the oven until the cheese is melted.

CHEESE CROUSTADES—II

Cut thick rounds of bread, stamp a small circle in the centre and hollow out nearly through the bread. Butter thickly and brown in the oven. Rub to a smooth paste four tablespoonfuls of grated cheese, a tablespoonful each of butter and cream, and salt and cayenne to season. Fill the hollows with the mixture, heat for five minutes, and serve.

CHEESE CROUSTADES—III

Hollow out the centres of cubes of bread and toast or fry the shells. Mix four tablespoonfuls of grated cheese with paprika, mustard, and salt. Fill the shells and brown in the oven. Or, fit a cover of bread over the opening, dip in egg and crumbs, and fry in deep fat.

CHEESE CROQUETTES—I

Mix a pint of soft bread-crumbs with half a pound of grated cheese, add a teaspoonful each of salt and Worcestershire Sauce, three eggs well beaten, and a dash of cayenne. Shape into croquettes, dip in egg and crumbs, and fry in deep fat.

CHEESE CROQUETTES—II

Make a Cream Sauce of three tablespoonfuls of butter, four of flour, and three-fourths cupful of milk, seasoning with salt, mustard, and cayenne. Add a tablespoonful of grated Parmesan cheese and one cupful of American cheese cut into dice. When the cheese is melted, stir in the yolks of two well-beaten eggs, and, if desired, a chopped truffle. Cool in shallow pans, cut into fancy shapes, dip in crumbs, then in egg and crumbs, and fry in deep fat.

CHEESE CROQUETTES—III

Make a Cream Sauce of a cupful of milk and a tablespoonful each of butter and flour cooked together. Season to taste, thicken with the beaten yolks of two eggs, mix with grated cheese, and cool. Shape into croquettes, dip in egg and crumbs, and fry in deep fat.

CHEESE CROQUETTES—IV

Add the beaten yolks of two eggs to one cupful

of very thick Cream Sauce. Stir in one cupful of grated American cheese and half a cupful of grated Parmesan cheese with salt and paprika to season. Cool, shape into croquettes, dip in egg and crumbs, and fry in deep fat.

CHEESE CROQUETTES—V

Mix one cupful of mild broken cheese and half a cupful of grated Parmesan cheese with two-thirds cupful of very thick Cream Sauce, which has been cooked for a moment with the beaten yolks of two eggs. Season with salt and cayenne, cool in a shallow pan, cut into squares or strips, dip in crumbs, then in egg and crumbs, and fry in deep fat.

CHEESE CROQUETTES—VI

Thicken a cupful of hot cream with two tablespoonfuls each of corn-starch and butter cooked together and season with salt, cayenne, and mustard. Add one tablespoonful of grated Parmesan cheese and one cupful of grated American cheese. Stir until the cheese is melted and add the yolks of two eggs well beaten. Cool in a shallow pan, cut into strips, dip in crumbs, then in egg and crumbs, and fry in deep fat. Serve hot.

CHEESE CROQUETTES—VII

Make a Cream Sauce with two tablespoonfuls of butter, three tablespoonfuls of corn-starch, and a cupful of milk. Beat into it the yolk of an egg

and season highly with salt and pepper. Add two tablespoonfuls of grated cheese, take from the fire when the cheese is melted, and add one and one-half cupfuls of mild Roquefort cheese. Cool, shape into croquettes, dip in egg and crumbs, and fry in deep fat.

CHEESE CROQUETTES—VIII

Mix one and one-half cupfuls of grated cheese with a tablespoonful of flour, a teaspoonful of grated Parmesan cheese, and salt and cayenne to season. Add enough stiffly-beaten egg-white to make a stiff mixture, shape into balls, dip in crumbs, and fry in deep fat.

CHEESE CROQUETTES—IX

Make a Cream Sauce of one tablespoonful of butter, two of corn-starch, and a cupful of cream, seasoning with salt and paprika. Add four heaping tablespoonfuls of grated Parmesan cheese and one cupful of American cheese broken or grated. Mix thoroughly, cool in a shallow pan, cut into fancy shapes, dip in crumbs, then in egg and crumbs, and fry in deep fat.

DREAM CAKES

Make sandwiches of thin slices of buttered bread with thin shavings of Swiss or American cheese between. Toast the sandwiches on both sides and serve immediately. The cheese should be melted.

DATES STUFFED WITH CHEESE

Remove the stones from large black dates and stuff with cottage cheese, seasoned with salt and paprika and rubbed to a smooth paste with butter. Or, with cream cheese moistened with Sherry. Serve with fruit salads.

DESSERT CHEESE

Mix cream cheese to a smooth paste with Barle Duc. Serve with toasted crackers.

DEVILLED BISCUIT

Split water-crackers, spread with butter, sprinkle thickly with grated Parmesan cheese, dust with cayenne, and bake until the cheese is melted. Serve immediately. Sometimes the cheese is omitted.

DEVILLED CHEESE—I

Rub half a pound of cream cheese to a paste with one tablespoonful of butter, two tablespoonfuls of vinegar, a tablespoonful each of sugar, mustard, and Worcestershire Sauce and a dash of cayenne. Beat until light and serve with hot toasted crackers.

DEVILLED CHEESE—II

Mix a cream cheese to a smooth paste with a tablespoonful each of butter and cream, season highly with salt and tabasco, and shape into

balls. Roll in chopped nuts and serve very cold.

CHEESE DUMPLINGS

Mix a cupful each of grated Parmesan cheese and flour with salt and cayenne to season. Add four eggs well beaten and half a cupful of cream or milk. Drop by teaspoonfuls on small squares of puff paste, cover with other squares, moisten the edges, press down, and poach for ten minutes in boiling salted water. Serve with browned butter.

ENGLISH MONKEY—I

Soak a cupful of bread-crumbs in a cupful of milk for fifteen minutes. Melt a tablespoonful of butter, add half a cupful of broken cheese, and stir until the cheese is melted. Add the soaked bread, salt and cayenne to season, and a beaten egg. Cook for three minutes and serve on toasted crackers.

ENGLISH MONKEY—II

Soak a cupful of crumbs for ten minutes in a cupful of milk. Cook together a tablespoonful of butter and a cupful of broken cheese. When melted, add the soaked crumbs, a beaten egg, and a pinch each of salt, cayenne, and soda. Serve on toast or crackers.

ENGLISH MONKEY—III

Cook to a smooth paste two cupfuls of grated cheese, one cupful of cream, and half a cupful of bread-crumbs, seasoning with salt and paprika, and adding a pinch of soda. When the cheese is melted, take from the fire and stir in two or three well-beaten eggs. Serve at once on toast or crackers.

ESCALLOPED CHEESE—I

Dip slices of bread in milk, put into a buttered baking-dish, season with salt and pepper, dot with butter and cover thickly with grated cheese. Repeat until the dish is full, having cheese on top, and add enough milk nearly to fill the dish. Bake for twenty minutes and serve in the baking-dish.

ESCALLOPED CHEESE—II

Soak a cupful of dry crumbs in milk and drain off any milk that is not absorbed. Mix with three well-beaten eggs, a pinch of salt, a tablespoonful of melted butter, and half a pound of grated cheese. Turn into a buttered baking-dish, sprinkle with crumbs, and bake until brown.

ESCALLOPED CHEESE—III

Butter small slices of bread and put into a buttered baking-dish, alternating with thin

slices of cheese. Beat together two eggs, one cupful of cream, one tablespoonful of melted butter, and salt, mustard, and cayenne to season. Pour into the baking-dish, bake for half an hour, and serve hot.

ESCALLOPED CHEESE AND EGGS

Put into a buttered baking-dish in layers six sliced hard-boiled eggs and one cupful of grated cheese. Cover with Cream Sauce seasoned with mustard, sprinkle with crumbs, and bake for fifteen minutes.

CHEESE FRITTERS—I

Bring to the boil half a cupful of top milk and one-fourth cupful of butter, add three-fourths cupful of flour, and salt and paprika to season. Cook until the mixture leaves the side of the pan, stirring constantly, take from the fire, cool, and add, one at a time, two unbeaten eggs. Stir in half a cupful of grated cheese and fry by spoonfuls in deep fat, or press through a pastry tube into the fat in small bits. When well puffed and brown, sprinkle with grated cheese and serve hot.

CHEESE FRITTERS—II

Bring to the boil three tablespoonfuls of butter, one and one-fourth cupfuls of cold water, and a pinch each of salt and sugar. Take from the fire, add eight tablespoonfuls of sifted flour, stir until

smooth, and cook until the mixture leaves the sides of the pan. Take from the fire, cool slightly, and add one at a time five unbeaten eggs, mixing thoroughly each time. Add six tablespoonfuls of grated cheese—Swiss preferred—and fry by teaspoonfuls in deep fat. If a frying-basket is used, dip it in the hot fat before putting in the fritters.

CHEESE FRITTERS—III

Rub to a smooth paste three ounces of grated cheese, a tablespoonful of minced ham, three tablespoonfuls of fine crumbs, a teaspoonful of dry mustard, a tablespoonful of butter, cayenne to season, and the beaten yolk of an egg. When perfectly smooth, shape into small balls, flatten, dip in fritter batter, and fry brown in deep fat. Serve hot.

CHEESE FRITTERS—IV

Make small sandwiches of thin crustless slices of white bread and thin slices of cheese. Press together firmly and fry brown in deep fat.

CHEESE FINGERS—I

Rub a tablespoonful of butter into a cupful of sifted flour and add a pinch each of salt, paprika, and baking-powder. Add the well-beaten yolk of an egg, four tablespoonfuls of grated cheese, and enough cold water to make a soft dough.

Roll thin, cut into strips, sprinkle with grated cheese, and bake brown.

CHEESE FINGERS—II

Cut pastry into strips, cover with grated cheese, season with salt, pepper, and mustard, lay on another strip, pinch together, brush with the beaten yolk of egg, and bake in a slow oven. The egg may be omitted.

CHEESE FINGERS—III

Cut pastry into strips and put together with Swiss cheese between, sprinkle with cheese, and bake in a quick oven.

CHEESE FINGERS—IV

Sift a cupful of flour with half a teaspoonful of baking-powder and work into it a tablespoonful of butter. Add a pinch each of salt and paprika, four tablespoonfuls of Swiss cheese, and enough cold water to make a stiff dough. Roll out, cut into strips, and bake in a moderate oven.

CHEESE FINGERS—V

Roll puff paste into a thin sheet, brush with ice-water, cut into strips, sprinkle with grated cheese and nutmeg, lay two strips together, sprinkle with cheese, and bake for fifteen minutes in a quick oven.

CHEESE FINGERS—VI

Roll scraps of puff paste thin, cut into strips, and sprinkle with grated cheese seasoned with salt and cayenne. Fold together lengthwise, bake for twelve minutes, brush with beaten egg, sprinkle with grated cheese and put into the oven until the cheese is melted.

CHEESE FINGERS—VII

Cut puff paste into wide strips, sprinkle with grated Parmesan cheese, season with salt and cayenne, double lengthwise, close firmly, and bake in a quick oven. Brush with the beaten white of egg, sprinkle with grated cheese, and brown.

CHEESE FONDU—I

Melt a tablespoonful of butter, cook a teaspoonful of corn-starch in it, and make a Cream Sauce, using half a cupful of cream or milk for liquid. Add half a pound of grated cheese, stir until the cheese is melted, season with salt, mustard, and cayenne, and serve on toast or crackers.

CHEESE FONDU—II

Soak a cupful of stale bread-crumbs in milk for fifteen minutes and drain off any milk that is not absorbed. Add a tablespoonful of butter, a cupful of grated cheese, and salt and cayenne to season. Cook until the cheese is melted, stirring

constantly, take from the fire, add a beaten egg, and serve on toast.

CHEESE FONDU—III

Melt a tablespoonful of butter, add a cupful each of bread-crumbs, broken cheese, and milk, a pinch each of salt, mustard, cayenne, and soda, and one egg, well beaten. Cook until smooth and creamy and serve on toast.

CHEESE FONDU—IV

Soak half a cupful of bread-crumbs in a cupful of milk which has been heated with a bit of soda, add a tablespoonful of butter, half a cupful of grated cheese, salt and pepper to season, and an egg beaten separately. Beat thoroughly, turn into a buttered baking-dish, sprinkle with crumbs, dot with butter, and bake until brown.

CHEESE FONDU—V

Melt one-fourth pound of broken cheese in a double boiler with a cupful of milk. Add a teaspoonful each of mustard and sugar, and salt and pepper to season. Stir in a tablespoonful of flour mixed with a beaten egg and cook until thick, stirring constantly. Serve on toast.

CHEESE FONDU—VI

Mix two cupfuls of dry bread-crumbs with two cupfuls of milk in which a bit of soda has been

dissolved. Add a cupful of grated cheese, the beaten yolks of two eggs, a tablespoonful of butter, and salt and pepper to season. Fold in the stiffly-beaten whites, turn into a buttered baking-dish, and bake in a quick oven until well puffed and brown.

CHEESE FONDU—VII

Melt a tablespoonful of butter in a double boiler, add a cupful each of milk and bread-crumbs, two cupfuls of grated cheese, and salt, mustard, and cayenne to season. Stir until the cheese is melted, add two well-beaten eggs, cook for a moment, and serve.

CHEESE FONDU—VIII

Heat two ounces of bread-crumbs in half a cupful of milk and cook to a smooth paste. Add four tablespoonfuls of grated cheese, salt, cayenne, and mustard, and stir until the cheese is melted. Take from the fire, add the yolks of two eggs well beaten, and cool. Fold in the stiffly-beaten whites of three eggs, turn into a buttered baking-dish, and bake for fifteen minutes.

CHEESE FONDU—IX

Melt a heaping teaspoonful of butter, add a cupful of cream, and salt, paprika, and mustard, to season. Add a cupful of fresh bread-crumbs, cook to a smooth paste, and add a cupful of rich American cheese cut fine. When the mixture is

smooth, add the beaten yolks of two eggs, take from the fire, fold in the stiffly-beaten whites and serve immediately.

CHEESE FONDU—X

Cook to a smooth paste one cupful each of scalded milk and soft bread-crumbs, one-quarter pound of broken cheese, a tablespoonful of butter and a pinch of salt. Add the yolks of three eggs well beaten, cook for a moment, take from the fire and fold in the stiffly-beaten whites of the eggs. Turn into a buttered baking-dish and bake for twenty minutes.

CHEESE FONDU—XI

Beat the yolks of three eggs into a cupful of hot cream, add a cupful of grated cheese, half a cupful of bread-crumbs, and salt, cayenne, and mace to season. Cook until the egg thickens, take from the fire, fold in the stiffly-beaten whites and bake in a buttered baking-dish until well puffed and brown. A cupful of milk and a tablespoonful of butter may be used instead of the cream.

CHEESE FONDU—XII

Soak a cupful of bread-crumbs in two cupfuls of milk which has been heated with a pinch of soda. Add three eggs well beaten, a tablespoonful of melted butter, salt and cayenne to season, and a

cupful of grated cheese. Turn into a buttered baking-dish, sprinkle with crumbs, dot with butter, dust with paprika, and bake, covered, for fifteen minutes, then uncover and brown. Serve immediately.

CHEESE FONDU—XIII

Stir a cupful of bread-crumbs into two cupfuls of scalded milk. Add a heaping tablespoonful of butter, a pinch of salt, half a cupful of grated cheese, and three eggs beaten separately, and bake for twenty minutes in a hot oven.

CHEESE FONDU—XIV

Mix eight tablespoonfuls of grated cheese with twelve tablespoonfuls of grated bread-crumbs, two tablespoonfuls of butter, a cupful of hot milk, and salt, mustard, and cayenne to season. Add three eggs well beaten, and a pinch of soda. Cook in a double boiler until smooth and creamy and serve on toast.

CHEESE FONDU—XV

Melt one-fourth cupful of butter, add three heaping tablespoonfuls of flour, and cook to a smooth paste. Add half a cupful of milk or cream and cook until thick, stirring constantly. Take from the fire, and when slightly cool add the yolks of three eggs beaten with half a cupful of grated Parmesan cheese and salt, pepper, and grated nutmeg to season. Mix thoroughly, fold

in the stiffly-beaten whites of the eggs, turn into a buttered baking-dish, and bake for twenty minutes. Serve immediately.

CHEESE FONDU—XVI

Melt a tablespoonful of butter in a cupful of milk, pour over half a cupful of stale bread-crumbs, and let stand until the milk is absorbed. Season with salt and cayenne and add one at a time the unbeaten yolks of three eggs. Add one-fourth pound of grated cheese, fold in the stiffly-beaten whites, pour into a buttered baking-dish, sprinkle with crumbs, bake for twenty minutes, and serve immediately.

CHEESE FONDU—XVII

Make a Cream Sauce of a cupful of milk and a tablespoonful each of butter and flour. Season with salt and pepper, add a cupful of grated cheese, cook until melted, add the beaten yolks of four eggs, cook until thick, fold in the stiffly-beaten whites, and serve on toast.

CHEESE FONDU—XVIII

Beat six eggs, add three tablespoonfuls of butter, one-fourth pound of grated cheese, and salt and pepper to season. Cook in a double boiler until smooth and creamy and serve on hot toast.

GNOCCHI—I

Make a Cream Sauce of one-fourth cupful each of butter, flour, and corn-starch and two cupfuls of scalded milk. Add the yolks of two eggs slightly beaten, a pinch of salt, and half a cupful of grated cheese. Cool in a shallow pan, cut into strips, sprinkle with grated cheese, and brown in the oven.

GNOCCHI—II

Heat one and one-half cupfuls of milk in a double boiler, and thicken with one-fourth cupful of flour and corn-starch rubbed smooth with half a cupful of milk. Cook for twenty minutes, stirring frequently, then add one-fourth cupful of butter, the yolks of two eggs well beaten, and half a cupful of grated Parmesan cheese. Stir until the cheese is melted, turn into a shallow pan, and cool. Cut into squares or circles, sprinkle with grated cheese, and put into the oven long enough to melt the cheese.

GOLDEN BUCK—I

Bring a cupful of milk to the boil, add two cupfuls of grated cheese, and salt, cayenne, and mustard to season. Stir until the cheese is melted, pour over buttered toast and serve a poached egg on each slice, seasoning the egg with salt, pepper, and butter.

GOLDEN BUCK—II

Melt a tablespoonful of butter and add salt, dry mustard, and cayenne to season. When thoroughly hot, add a cupful of hot milk which has been heated with a bit of soda and mixed with half a cupful of cracker-crumbs and a cupful of grated cheese. Cook for three minutes, take from the fire, add two well-beaten eggs, and serve on buttered toast.

GOLDEN BUCK—III

Bring to the boil a cupful of ale or beer and a tablespoonful of butter. Add half a pound of grated American cheese and mustard, cayenne, and celery salt to season. Beat two eggs separately, then mix. Pour the hot cheese gradually into the egg, beating constantly, season with Worcestershire Sauce and lemon-juice, and serve immediately on buttered toast.

GOLDEN BUCK—IV

Bring to the boil one cupful of milk, red wine or ale. Add two cupfuls of grated cheese with salt, mustard, and cayenne to season, and cook until the cheese is dissolved, stirring constantly. Serve on toast with a poached egg on each slice.

GOLDEN BUCK—V

Prepare cheese according to directions given

for Welsh Rabbit—I, seasoning with Worcestershire Sauce and tabasco. Serve on toast and lay a poached egg on each slice.

GOLDEN BUCK—VI

Mix five ounces of broken American cheese with a beaten egg, one tablespoonful of butter, five tablespoonfuls of milk, and salt, cayenne, and mustard to season. Cook in a double boiler until almost creamy and serve on toast with a poached egg on each slice.

MOCK CRAB

Rub the yolk of a hard-boiled egg to a smooth paste with a tablespoonful of oil, add a teaspoonful each of salt, sugar, and made mustard, and a dash of cayenne. When well mixed, add half a pound of grated cheese and a tablespoonful of vinegar seasoned with onion-juice. Mix thoroughly and serve in crab-shells or ramekins. A cupful of chopped cooked chicken may be added.

NUT CHEESE

Wet a mould in cold water and pack cream cheese into it with alternate layers of broken English walnuts. Have nuts on top and serve ice-cold.

CHEESE OMELET—I

Season beaten eggs with grated Parmesan

cheese, make an omelet in the usual way, seasoning with salt and pepper, and sprinkle with grated cheese before folding.

CHEESE OMELET—II

Beat two eggs slightly, season with salt and cayenne, add a tablespoonful of grated cheese and half a teaspoonful of melted butter. Cook in melted butter without stirring until firm, fold, and sprinkle with grated cheese.

CHEESE OMELET—III

Beat two eggs thoroughly, season with salt, pepper, and minced parsley and add a heaping teaspoonful of grated Parmesan cheese. Melt a tablespoonful of butter in a frying-pan, add the egg mixture, and stir until it begins to set, then shake the pan until cooked. Fold, turn out, and serve. Sprinkle with grated cheese.

CHEESE OMELET—IV

Beat three eggs with two teaspoonfuls of minced parsley, three tablespoonfuls of grated cheese, and salt and pepper to season. Have a tablespoonful of butter hissing hot in an omelet pan and make an omelet in the usual manner.

CHEESE OMELET—V

Melt a teaspoonful of butter in a chafing-dish. When it is hot, pour in four eggs and four ta-

blespoonfuls of milk beaten together. Lift the edges as it cooks and when cooked through put on the lid, sprinkle with grated cheese, fold and serve.

CHEESE OMELET—VI

Beat eight eggs with one-fourth cupful of water and salt and pepper to season. Add a teaspoonful of butter broken into bits and grated cheese to taste. Cook pale brown in a frying-pan and fold.

CHEESE AND OYSTERS

Lay drained oysters in a well-buttered baking-dish, sprinkle with pepper, salt, and minced parsley, moisten with Champagne, and cover thickly with grated Parmesan cheese. When brown, drain off the fat and serve in the dish in which it was baked. Cream sauce may be used instead of Champagne.

CHEESE PATTIES—I

Mix three eggs, an ounce of softened butter, and two ounces of grated cheese. Bake in small patty-pans.

CHEESE PATTIES—II

Remove the centres from cubes of bread. Beat an egg with a cupful of milk, dip the shells into it, then roll in crumbs and fry. Mix two ounces of grated cheese with an ounce of butter, a table-

spoonful of milk, and salt and cayenne to season. Fill the shells and put into the oven until the cheese is melted.

CHEESE PATTIES—III

Rub one-fourth pound of Roquefort cheese to a smooth paste with butter, seasoning with salt, pepper, and mustard. Add gradually the well-beaten yolks of three eggs and a tablespoonful of Sherry. Mix thoroughly, fold in the stiffly-beaten white of an egg, and bake in a quick oven, in patty-pans lined with pastry.

CHEESE PATTIES—IV

Beat the whites of four eggs to a stiff froth, add the beaten yolks and salt and cayenne to season. Add a cupful of grated cheese and half a cupful of milk. Pour into buttered ramekins, sprinkle with crumbs, and bake. Serve in the dishes.

POTTED CHEESE

Rub half a pound of rich cheese to a smooth paste with butter, seasoning with sugar, cayenne, and curry powder or anchovy paste. Moisten with Sherry if desired. Pack into small jars and cover with clarified butter or melted paraffine.

CHEESE PASTE

Pound cheese to a paste with butter and season to taste with pepper, mustard, and wine or vine-

gar. Serve on crackers. Roquefort cheese makes a good paste rubbed smooth with butter and moistened with Sherry.

CHEESE PUDDING—I

Mix three-fourths pound of grated bread-crumbs and half a pound of grated cheese with a pinch of salt and a dash of cayenne. Pour over a cupful of hot milk in which a heaping tablespoonful of butter has been melted and soak for twenty minutes. Add four eggs well beaten, mix thoroughly, turn into a buttered baking-dish and bake for forty-five minutes. Serve in the baking-dish.

CHEESE PUDDING—II

Mix two tablespoonfuls of butter, four tablespoonfuls of bread-crumbs, and eight tablespoonfuls of grated cheese. Pour over a cupful of boiling milk, add the yolks of three eggs well beaten and a pinch of salt. Cool for a few moments, fold in the stiffly-beaten whites, and bake for twenty minutes in a buttered baking-dish.

CHEESE PUDDING—III

Butter four slices of bread, put two of them into a buttered baking-dish, cover with half a pound of grated cheese, season with salt and cayenne, cover with bread, add a cup of milk, let stand for five minutes, and bake for twenty minutes.

CHEESE PUDDING—IV

Sprinkle hot toast with grated cheese and put in the oven until the cheese melts. Take out and arrange in layers in a buttered baking-dish. Beat two eggs with enough milk to fill the dish, add salt and pepper to season, pour over, and bake until the custard is firm.

CHEESE PUDDING—V

Butter thin crackers, dip each into hot milk and put into a buttered baking-dish, sprinkling each layer with salt, paprika, and mustard, and covering thickly with grated cheese. The top layer should be crackers. Dot with butter and add a cupful of milk which has been heated with a pinch of soda. Bake covered for half an hour, then uncover and brown.

CHEESE PUFFS—I

Bring to the boil a cupful of boiling water and three tablespoonfuls of butter. Add five tablespoonfuls each of flour and grated Parmesan cheese with salt and paprika to season. Cook until the mixture leaves the sides of the pan, stirring constantly, take from the fire, cool, and add one at a time three unbeaten eggs. Beat for twenty minutes, drop by spoonfuls on buttered paper far apart, and bake for twenty minutes. Serve immediately.

CHEESE PUFFS—II

Dissolve three ounces of butter in half a cupful of hot water. Add three ounces each of grated American and Gruyère cheese. Stir until creamy, then add enough sifted flour to make a stiff paste and the beaten yolks of two eggs. Mix thoroughly, mould with two buttered tablespoons, and bake on greased paper in a moderate oven until they begin to brown. Then brush with the beaten whites of two eggs. Heat thoroughly, sprinkle with pepper and grated cheese, and serve.

CHEESE PUFFS—III

Bring to the boil one cupful of water and two tablespoonfuls of butter. Mix four tablespoonfuls each of flour and grated cheese with salt and cayenne to season, stir into the boiling water, and cook until the mixture leaves the sides of the pan, stirring constantly. Take from the fire, cool, and add one at a time two unbeaten eggs, mixing thoroughly. Beat for ten or fifteen minutes and drop by spoonfuls far apart on a buttered tin sheet and bake for twenty minutes. Serve hot. Brown or White Sauce may be served with them.

CHEESE PUFFS—IV

Boil two cupfuls of water and two tablespoonfuls of butter. Add enough sifted flour to make a smooth thick paste, and cook until it leaves the

sides of the pan, stirring constantly. Add four tablespoonfuls of grated cheese, take from the fire, and add one at a time two unbeaten eggs. Beat hard for fifteen minutes. Drop by teaspoonfuls on a buttered tin sheet and bake until brown. Serve immediately.

CHEESE RAMEKINS—I

Season a cupful of buttered crumbs with salt and paprika, add half a cupful of grated cheese and two eggs beaten with one and one-half cupfuls of milk. Turn into buttered ramekins and bake until the egg is set. Serve immediately, in the ramekins.

CHEESE RAMEKINS—II

Bring to the boil two tablespoonfuls of butter and three-fourths cupful of water, seasoning with salt and pepper. Add half a cupful of sifted flour and cook for four or five minutes, stirring constantly. Add one-fourth pound of grated Parmesan cheese, take from the fire, and add one at a time three unbeaten eggs. Beat thoroughly, fill buttered ramekins two-thirds full, sprinkle with grated Swiss cheese, and bake for twenty minutes. Serve immediately.

CHEESE RAMEKINS—III

Cook to a smooth paste four tablespoonfuls each of grated cheese and bread-crumbs, two tablespoonfuls of butter, pepper and salt to season,

and half a cupful of cream. Add the yolks of three eggs well beaten, take from the fire, cool, fold in the stiffly-beaten whites, and bake in buttered ramekins for five or ten minutes.

ROASTED CHEESE—I

Cover slices of toast with thin slices of Swiss or Gruyère cheese. Sprinkle with pepper and salt, cover with crumbs, and bake until the cheese is melted.

ROASTED CHEESE—II

Rub one-fourth pound of grated cheese to a paste with two tablespoonfuls of butter, the yolks of two eggs, and salt, mustard, and cayenne to season. Spread on toast, put into a hot oven for four or five minutes, and serve immediately.

BACON RABBIT¹

Cook to a smooth paste half a pound of broken American cheese and half a cupful of ale, seasoning with salt and cayenne. Stir constantly. Pour over hot toast and serve with a thin slice of fried bacon on each piece.

YORKSHIRE RABBIT

Prepare a golden buck and lay a thin slice of fried bacon on each service.

¹ NOTE.—ALL RABBITS MAY BE COOKED IN A CHAFING-DISH.

TOMATO RABBIT

Cook a can of tomatoes for twenty minutes, then add a heaping teaspoonful of butter, two tablespoonfuls of Worcestershire Sauce, with salt, paprika, and mustard to season highly. Add a pound of cheese broken into bits, stir until the cheese is melted, and pour over buttered toast or hot crushed crackers.

NOODLE RABBIT

Boil noodles until tender in salted water to cover, drain, and put into a buttered serving-dish. Pour over a Welsh rabbit and serve immediately.

OYSTER RABBIT

Melt two tablespoonfuls of butter, add half a pound of broken cheese and salt and cayenne to season. As the cheese melts add gradually two eggs beaten with the liquor drained from a cupful of oysters, and when smooth add the oysters, parboiled and cut into bits.

WELSH RABBIT—I

Melt a tablespoonful of butter, add half a pound of cheese, cut into bits, and stir until the cheese is melted. Add a pinch each of salt, paprika, and soda, and one egg or the yolks of two beaten with half a cupful of ale or beer. Stir until smooth and creamy and serve immediately

on toast. Half a cupful of stewed and strained tomato may be used instead of the ale.

WELSH RABBIT—II

Melt a tablespoonful of butter, add a pound of broken cheese, and salt, mustard, and cayenne to season. Add gradually half a cupful of beer, then the beaten yolk of an egg, beaten thoroughly, and serve on toast.

WELSH RABBIT—III

Melt in a double boiler a tablespoonful of butter, add half a pound of broken cheese, with salt, mustard, and cayenne to season. Stir until smooth, then add half a cupful of ale or beer, mix thoroughly, and serve on toast. Add the beaten yolk of an egg if desired.

WELSH RABBIT—IV

Grate one-fourth pound of cheese and put into a double boiler with half a cupful of milk. When the cheese is melted add an egg beaten with a teaspoonful each of mustard and salt and a dash of cayenne. Add a teaspoonful of butter, cook until creamy, stirring constantly, and serve on toast.

WELSH RABBIT—V

Put a pound of broken cheese into a double boiler with a teaspoonful of butter and stir until melted, adding gradually two or three table-

spoonfuls of milk. When the cheese is melted, season with Worcestershire or mustard and serve on toast. A beaten egg may be added.

WELSH RABBIT—VI

Mix a teaspoonful of mustard with a pinch of salt and a dash of cayenne. Add one egg well beaten and mix thoroughly. Melt one-fourth pound of grated cheese in a double boiler with one-fourth cupful of cream or ale, stir until smooth, and add the egg mixture. Serve immediately on toast.

WELSH RABBIT—VII

Melt a tablespoonful of butter, add a teaspoonful of paprika and one-third cupful of beer. When smooth and hot, add a pound of broken cheese and stir constantly until melted, adding gradually another one-third cupful of beer. As soon as the cheese is melted, add the beaten yolk of an egg, and salt, pepper, mustard, and Worcestershire Sauce to season. Serve on toast.

WELSH RABBIT—VIII

Pour one-quarter inch of milk or ale into a chafing-dish, season with salt, and bring to the boil. Add a pound of broken cheese, a teaspoonful of butter and salt, mustard and Worcestershire Sauce to season. When the cheese is

nearly melted, add an egg slightly beaten and serve immediately on toast.

WELSH RABBIT—IX

Melt a pound of broken cheese in a double boiler and add an egg well beaten with three tablespoonfuls of milk or cream. Stir until smooth and creamy and serve on hot toast.

WELSH RABBIT—X

Bring to the boil one cupful each of milk and cream and add a bit of soda the size of a pea. Add two cupfuls of broken American cheese, a teaspoonful of made mustard, salt and paprika to season, and a beaten egg. Serve on buttered toast which has been moistened with hot cream.

WELSH RABBIT—XI

Melt a tablespoonful of butter, add half a pound of broken cheese, and salt, mustard, and cayenne to season. Stir until the cheese is melted, add an egg beaten with one-fourth cupful of milk, and serve immediately on toast.

WELSH RABBIT—XII

Melt a tablespoonful of butter, add half a pound of grated cheese, and cayenne, mustard, and celery-salt to season. Add two eggs beaten separately and well mixed, a teaspoonful each of lemon-juice and Worcestershire Sauce, and half a

cupful of ale. Stir until creamy and serve immediately on buttered toast.

WELSH RABBIT—XIII

Bring six tablespoonfuls of milk or beer to the boil in a chafing-dish which has been rubbed with cut garlic. Add a pound of broken American cheese, salt, red and white pepper to season, and a teaspoonful each of horseradish and Worcestershire Sauce. Cook until smooth and creamy, stirring constantly, and if desired add the beaten yolks of two eggs. Serve immediately on toast moistened with milk.

WELSH RABBIT—XIV

Grate a pound of cheese and melt in a chafing-dish with a scant half-cupful of ale or beer. Stir until melted, then season with salt, pepper, and mustard, and serve on toast. A teaspoonful of butter, a few drops of onion-juice, and the beaten yolks of two eggs may be added just before serving.

WELSH RABBIT—XV

Melt two tablespoonfuls of butter, add half a pound of broken cheese, half a cupful of milk, the yolks of two eggs, and salt and pepper to season. Stir until smooth and creamy and serve on toast.

WELSH RABBIT—XVI

Put a teaspoonful of butter into a double boiler and, when melted, add one-fourth pound of broken American cheese. When the cheese is melted, add two eggs beaten with a cupful of cream and a pinch of salt. Pour over toast, and serve.

WELSH RABBIT—XVII

Put one-fourth pound of grated cheese into a saucepan with two tablespoonfuls of butter and mash to a smooth paste as the butter melts. When the cheese is nearly melted, add the yolks of two eggs well beaten, half a cupful of milk, and salt and cayenne to season. Stir until creamy and serve on hot toast.

WELSH RABBIT—XVIII

Bring to the boil half a cupful of milk or ale, add two cupfuls of grated cheese, and cook until the cheese is melted, stirring constantly. Season with salt and cayenne and add the yolks of two eggs well beaten. Serve immediately on toast. If the cheese is not very rich add a teaspoonful of butter.

WELSH RABBIT—XIX

Mix one-fourth pound of grated cheese with a heaping tablespoonful of butter, half a cupful of milk, the beaten yolks of two eggs, and salt, pep-

per, mustard, and cayenne to season. Cook in a double boiler until smooth, stirring constantly, and serve on toast.

WELSH RABBIT—XX

Beat the yolks of two eggs with a cupful of milk, add a tablespoonful of butter, a wineglassful of Sherry, and salt and cayenne to season. Add a pound of broken cheese, cook for five minutes, and serve on toast.

WELSH RABBIT XXI

Bring half a cupful of milk to the boil, seasoning with salt and cayenne. Add two cupfuls of grated cheese and stir until the cheese is melted. Take from the fire, add the yolks of two eggs well beaten, and serve on toast.

WELSH RABBIT—XXII

Grate one-fourth pound of cheese and mix to a paste with half an ounce of butter, a teaspoonful of made mustard, two tablespoonfuls of cream, one tablespoonful of ale or beer, and cayenne and black pepper to taste. Cook in a double boiler until melted, stirring constantly, and serve on thin slices of hot toast.

WELSH RABBIT—XXIII

Melt in a double boiler one-fourth pound of broken American cheese, a pinch each of paprika and mustard, and a wineglassful of ale, half of

which may be Rhine wine if desired. Serve immediately on hot toast.

WELSH RABBIT—XXIV

Bring half a cupful of beer to the boil with a tablespoonful each of butter and Worcestershire, and mustard and cayenne to season. Add a pound of soft American cheese grated and cook until smooth and creamy, stirring constantly, and add a little more beer if required. Serve immediately on hot toast, which may be dipped in beer.

WELSH RABBIT—XXV

Grate two pounds of American cheese and melt in a double boiler. Add a glassful of milk and beat with a whip until smooth and creamy. Serve immediately on toast. Season with Worcestershire and tabasco if desired.

WELSH RABBIT—XXVI

Bring to the boil a pint of milk, add a pound of soft cheese broken into bits and stir constantly. As it melts add a tablespoonful of cream, and salt, mustard, and cayenne to season. When smooth and hot, serve on hot buttered toast.

WELSH RABBIT—XXVII

Cook in a double boiler one pound of broken American cheese, half a cupful of ale, and a dash

of cayenne. Stir until the cheese is melted, then serve on hot toast, which may be dipped in beer or ale if desired.

WELSH RABBIT—XXVIII

Melt a tablespoonful of butter, add a pound of broken cheese, and salt, cayenne, and mustard to season. Stir constantly and add gradually half a cupful of ale or beer. Cook until smooth and creamy, and serve on toast. A teaspoonful of Worcestershire Sauce may be added if desired.

WELSH RABBIT—XXIX

Grate a pound of cheese, season with cayenne and mustard, add a tablespoonful of butter, and cook until nearly melted, stirring constantly. Add a wineglassful of ale or beer and pour over toast moistened with hot beer. Serve on hot toast.

WELSH RABBIT—XXX

Shave a pound of mild cheese and put into the chafing-dish with half a cupful of hot ale. Stir until the cheese is melted, seasoning with salt, mustard, and cayenne, and serve immediately on toast.

WELSH RABBIT—XXXI

Melt a heaping tablespoonful of butter with a pinch of dry mustard, add three cupfuls of grated cheese, and stir constantly until it begins to

soften. Add gradually about half a cupful of ale and stir constantly until thick and smooth. Serve immediately on hot toast, which may be moistened with beer.

WELSH RABBIT—XXXII

Grate a pound of cheese and rub to a smooth paste with two tablespoonfuls of butter, four teaspoonfuls of made mustard, eight tablespoonfuls of cream, and cayenne and black pepper to season. If desired add four tablespoonfuls of ale or beer. Dip thick slices of toast in boiling water and put into the oven. Put the cheese mixture into a double boiler, stir until melted, and pour over the toast, heat for a moment and serve.

WELSH RABBIT—XXXIII

Weigh the eggs, allowing one for each person. Grate a piece of cheese, weighing a third as much as the eggs. Use one-sixth the weight of the eggs in butter. Beat the eggs, add the butter and cheese and stir until smooth and thick. Season with salt and pepper and serve.

WELSH RABBIT XXXIV

Beat the yolks of three eggs with four tablespoonfuls of cream, add a pound of broken cheese, a teaspoonful of Worcestershire Sauce, and salt and cayenne to season. Cook until

smooth and creamy in a double boiler or chafing-dish, and serve at once on toast.

CHEESE SCALLOPS

Soak a cupful of bread-crumbs until soft in a cupful of hot milk. Drain off the milk if it is not entirely absorbed, and add two tablespoonfuls of butter. Add two ounces each of grated Parmesan and American cheese, and salt, cayenne, and mustard to season. Mix thoroughly with the beaten yolks of three eggs, and bake in patty-pans lined with pastry.

SCHMIERKASE

Pour two quarts of boiling water into two quarts of thick sour milk, let stand until nearly cool, then pour into a cheesecloth bag and hang over night. Beat the curd thoroughly, seasoning with salt, pepper, and cream, and add a little melted butter if desired. Work until smooth and soft, shape into balls, cool and serve. Two tablespoonfuls of grated Parmesan cheese may be added to each cupful of the curd.

BREAD CHEESE STICKS

Cut whole wheat bread into strips and spread with butter. Rub to a paste one-fourth pound of grated cheese, a tablespoonful of tomato catsup, and a teaspoonful of Worcestershire sauce. Spread on the bread, and bake until crisp.

SPANISH CHEESE

Chop fine one tablespoonful of parsley and one green pepper, freed from seeds. Beat the yolks of four eggs until light and the whites until stiff. Blend two tablespoonfuls of flour with sufficient milk to make creamy batter, add the beaten yolks, three heaping tablespoonfuls of grated Parmesan cheese, the chopped mixture, and a little salt. Add the beaten whites gradually and when well mixed turn into a buttered baking-dish, and bake in a hot oven until well-puffed and browned. Serve immediately.

CHEESE SCRAMBLE—I

Beat six eggs with salt and pepper to season, add three tablespoonfuls of butter and one-fourth pound of grated cheese. Cook until smooth and creamy and serve on toast.

CHEESE SCRAMBLE—II

Beat five or six eggs, add a third of their weight of grated Parmesan cheese, and one-sixth their weight of butter. Season with salt and cayenne and cook over a slow fire until the eggs are set. Serve on toast.

CHEESE STRAWS—I

Sift a cupful of flour with a pinch of baking-powder, add two ounces of grated Parmesan cheese with the beaten yolk of an egg and enough

milk to make a stiff paste. Roll thin, cut into straws, bake until brown, and sprinkle with grated cheese while hot.

CHEESE STRAWS—II

Rub together two ounces each of butter and flour with salt and cayenne to season. Add two ounces of grated Parmesan cheese and mix to a thick paste with the yolk of an egg, well beaten. Roll out, cut into rings and strips, and bake for ten minutes in a quick oven. Serve with the straws passed through the rings.

CHEESE STRAWS—III

Mix three heaping tablespoonfuls each of sifted flour and grated Parmesan cheese with salt, pepper, cayenne, and grated nutmeg to season. Add a tablespoonful of softened butter and the yolk of an egg beaten with a tablespoonful of milk. Mix thoroughly, roll thin, cut into straws, and bake for fifteen minutes in a slow oven.

CHEESE STRAWS—IV

Mix two ounces each of butter, flour, and grated Parmesan cheese with the beaten yolk of an egg, an ounce of grated Cheddar cheese, and salt, cayenne and mace to season. Roll out thin, cut into narrow strips, bake and serve cold.

CHEESE STRAWS—V

Sift six heaping teaspoonfuls of flour, add six

WELSH RABBIT—XVI

Put a teaspoonful of butter into a double boiler and, when melted, add one-fourth pound of broken American cheese. When the cheese is melted, add two eggs beaten with a cupful of cream and a pinch of salt. Pour over toast, and serve.

WELSH RABBIT—XVII

Put one-fourth pound of grated cheese into a saucepan with two tablespoonfuls of butter and mash to a smooth paste as the butter melts. When the cheese is nearly melted, add the yolks of two eggs well beaten, half a cupful of milk, and salt and cayenne to season. Stir until creamy and serve on hot toast.

WELSH RABBIT—XVIII

Bring to the boil half a cupful of milk or ale, add two cupfuls of grated cheese, and cook until the cheese is melted, stirring constantly. Season with salt and cayenne and add the yolks of two eggs well beaten. Serve immediately on toast. If the cheese is not very rich add a teaspoonful of butter.

WELSH RABBIT—XIX

Mix one-fourth pound of grated cheese with a heaping tablespoonful of butter, half a cupful of milk, the beaten yolks of two eggs, and salt, pep-

per, mustard, and cayenne to season. Cook in a double boiler until smooth, stirring constantly, and serve on toast.

WELSH RABBIT—XX

Beat the yolks of two eggs with a cupful of milk, add a tablespoonful of butter, a wineglassful of Sherry, and salt and cayenne to season. Add a pound of broken cheese, cook for five minutes, and serve on toast.

WELSH RABBIT XXI

Bring half a cupful of milk to the boil, seasoning with salt and cayenne. Add two cupfuls of grated cheese and stir until the cheese is melted. Take from the fire, add the yolks of two eggs well beaten, and serve on toast.

WELSH RABBIT—XXII

Grate one-fourth pound of cheese and mix to a paste with half an ounce of butter, a teaspoonful of made mustard, two tablespoonfuls of cream, one tablespoonful of ale or beer, and cayenne and black pepper to taste. Cook in a double boiler until melted, stirring constantly, and serve on thin slices of hot toast.

WELSH RABBIT—XXIII

Melt in a double boiler one-fourth pound of broken American cheese, a pinch each of paprika and mustard, and a wineglassful of ale, half of

a soft paste. Roll thin, cut into narrow strips, and bake. Brush with the beaten white of egg, sprinkle with grated cheese, and brown.

CHEESE STRAWS—XIV

Mix three ounces each of butter, flour, and grated cheese, and season with cayenne and mace. Add enough ice-water to make a stiff dough, roll thin, cut into straws, and bake in a quick oven. Serve immediately.

CHEESE STRAWS—XV

Mix two tablespoonfuls each of flour and bread-crumbs with four tablespoonfuls of grated cheese. Add the yolks of two eggs beaten with two tablespoonfuls of cold water and a dash of cayenne. Work gradually into a hard dough. Roll thin, cut into straws, and bake until crisp on greased paper.

CHEESE STRAWS—XVI

Work two tablespoonfuls of butter into a cupful of flour, adding a pinch each of salt and cayenne. Add three tablespoonfuls of ice-water and half a pound of grated cheese. Roll out, cut into strips, and bake.

CHEESE STRAWS—XVII

Sift eight tablespoonfuls of flour with a teaspoonful of baking-powder, add eight tablespoonfuls of grated cheese, four tablespoonfuls of

butter, salt and cayenne to season, and a beaten egg. Roll thin, cut into straws, and bake.

CHEESE STRAWS—XVIII

Sift one cupful of pastry flour with a pinch each of salt and baking-powder, rub into it one-third cupful of butter and nearly a cupful of grated cheese, and make into dough with ice-water, add a dash of paprika, roll out, cut into strips, and bake.

CHEESE STRAWS—XIX

Rub a heaping tablespoonful of butter into a cupful of pastry flour, add a pinch of salt, a cupful of grated cheese, and enough ice-water to make a stiff dough. Roll thin, cut into strips, and bake.

CHEESE STRAWS—XX

Mix three tablespoonfuls each of flour and grated cheese with a tablespoonful each of milk and melted butter and the beaten yolk of an egg, and salt, cayenne, and grated nutmeg to season. Add enough flour to roll, roll thin, cut into strips, and bake in a slow oven. Serve hot.

CHEESE STRAWS—XXI

Roll puff paste one-fourth inch thick, sprinkle half of it with grated cheese, fold over, cut into strips, and bake.

CHEESE STRAWS—XXII

Roll scraps of puff paste thin, sprinkle with grated cheese, fold, roll out, sprinkle again, repeat, and harden on ice. When cold, roll thin, cut into narrow strips, and tie four or five together with another one. Bake, and serve either hot or cold.

CHEESE STRAWS—XXIII

Roll scraps of puff paste thin, sprinkle with grated cheese and cayenne, fold, roll out, sprinkle again and repeat. Cool on ice, roll out, cut into strips, and bake.

CHEESE STRAWS—XXIV

Roll pastry into a thin sheet, sprinkle half of it with grated Parmesan cheese and paprika to season. Fold the other half of the paste over, press together, add cheese as at first, fold again, roll out and add cheese once or twice more. Roll into a sheet, cut in strips or circles, and bake about ten minutes.

CHEESE STRAWS—XXV

Roll pastry one-fourth inch thick, sprinkle half of it with grated cheese, season with salt and cayenne, fold, press together, fold again, roll out, sprinkle with cheese and proceed as before. Then cut into strips and bake.

CHEESE STRAWS—XXVI

Cut thick pastry into strips, sprinkle with grated cheese, and bake until brown.

CHEESE STRAWS—XXVII

Roll scraps of puff paste, cut into strips, sprinkle with grated cheese and bake, or roll thin, spread with cheese, double over, cut into strips, and bake.

CHEESE SOUFFLÉ—I

Cook together two tablespoonfuls of butter and one heaping tablespoonful of flour. Add half a cupful of milk and cook until thick, stirring constantly and seasoning with salt and cayenne. Take from the fire, add the yolks of two eggs well beaten and one cupful of grated cheese. Cool, fold in the stiffly-beaten whites, turn into a buttered baking-dish, and bake for half an hour.

CHEESE SOUFFLÉ—II

Thicken half a cupful of milk or cream with a tablespoonful each of butter and flour cooked together, and season with salt and paprika. Stir in half a cupful of grated cheese, take from the fire and add the yolks of two eggs well beaten. Cool, fold in the stiffly-beaten whites, adding an extra one if desired, and bake in a buttered baking-dish until well puffed and brown.

CHEESE SOUFFLÉ—III

Thicken half a cupful of milk with two tablespoonfuls of butter and one heaping tablespoonful of flour cooked together. Season with salt and paprika, add the well-beaten yolks of two eggs and one cupful of grated cheese. Cool, fold in the stiffly-beaten whites, and bake in a buttered baking-dish for twenty minutes.

CHEESE SOUFFLÉ—IV

Thicken a cupful of milk with a tablespoonful each of butter and flour cooked together and season with salt and cayenne. Add two tablespoonfuls of grated cheese and stir until the cheese is melted. Take from the fire, add the beaten yolks of two eggs, fold in the stiffly-beaten whites and turn into a buttered baking-dish. Put the dish into a pan of warm water and bake in a moderate oven for twenty-five minutes.

CHEESE SOUFFLÉ—V

Make a Cream Sauce of one tablespoonful each of butter and flour and half a cupful of milk, seasoning with salt and cayenne. Add three ounces of grated cheese, Parmesan preferred—and the yolks of two eggs well beaten. Cool, fold in the stiffly-beaten whites of two or three eggs and bake in a buttered baking-dish for twenty minutes.

CHEESE SOUFFLÉ—VI

Beat two eggs with a cupful of thick cream and add half a cupful each of grated Swiss and American cheese, one-third cupful of grated Parmesan cheese, and salt, pepper, cayenne, and grated nutmeg to season. Line patty-pans with pastry, fill two-thirds full of the cheese mixture, and bake for fifteen minutes.

CHEESE SOUFFLÉ—VII

Put one-fourth pound of grated cheese into a saucepan with two tablespoonfuls of softened butter, the beaten yolks of two eggs and salt and pepper to season. Mix thoroughly, and add gradually the stiffly-beaten whites. Fill buttered soufflé dishes three-fourths full, and bake in a moderate oven. Serve immediately.

CHEESE SOUFFLÉ—VIII

Cook to a smooth paste one cupful of milk and half a cupful of bread crumbs. Add one cupful of grated cheese and stir until melted. Season with pepper, add the yolks of two eggs well beaten, and cool. Fold in the stiffly-beaten whites, fill buttered soufflé dishes, and bake for fifteen minutes in a moderate oven.

CHEESE SOUFFLÉ—IX

Cook to a smooth paste two tablespoonfuls of butter, four tablespoonfuls of bread crumbs, and

one cupful of milk. Add half a pound of grated cheese, a pinch of salt, and the yolks of three eggs well beaten. Mix thoroughly, take from the fire, fold in the stiffly-beaten whites, and bake for twenty minutes in a buttered baking-dish.

CHEESE SOUFFLÉ—X

Cook together for three minutes one cupful of grated cheese, half a cupful of bread crumbs, one cupful of hot milk or cream, a tablespoonful of butter, and salt and cayenne to season. Add the yolks of three eggs well beaten, cook for a moment, fold in the stiffly-beaten whites, turn into buttered soufflé dishes, and bake in a moderate oven for fifteen minutes.

CHEESE SOUFFLÉ—XI

Thicken a cupful of stewed and strained tomato with two tablespoonfuls each of butter and flour cooked together, seasoning with salt and paprika and adding a pinch of soda. Add one cupful of grated cheese and yolks of three eggs well beaten. Mix thoroughly, take from the fire, and fold in the stiffly-beaten whites of the eggs. Turn into a buttered baking-dish, put it into a pan of hot water, and bake about half an hour. Serve immediately.

CHEESE SOUFFLÉ—XII

Chop one-fourth pound of cheese, add half a cupful of milk in which a bit of soda has been dis-

solved, a teaspoonful of mustard, and pepper, cayenne, and grated nutmeg to season. Add two tablespoonfuls each of butter and flour cooked together and cook slowly in a double boiler, stirring constantly until the cheese is dissolved. Add three eggs well beaten, turn into a buttered pan, and bake until firm.

CHEESE SOUFFLÉ—XIII

Cook together two tablespoonfuls of butter and a heaping tablespoonful of flour, add a cupful of milk, and cook until thick, stirring constantly. Add a pinch of salt, half a pound of grated cheese, and the yolks of three eggs well beaten. Cool, fold in the stiffly-beaten whites, fill buttered soufflé dishes, and bake in a pan of water for twenty minutes.

CHEESE SOUFFLÉ—XIV

Make a Cream Sauce of two tablespoonfuls of butter, two teaspoonfuls of flour, a cupful of milk, and salt and pepper to season. Add one-fourth cupful of grated cheese and cook until the cheese is melted. Take from the fire, add the yolks of three eggs well beaten, cool, fold in the stiffly-beaten whites, pour into a buttered baking-dish or individual soufflé dishes, and bake in a slow oven for twenty minutes.

CHEESE SOUFFLÉ—XV

Make a Cream Sauce of a cupful of milk

and two tablespoonfuls of butter cooked with a tablespoonful of flour. Season with salt and cayenne, add a cupful of grated cheese and the beaten yolks of three eggs. Cool, fold in the stiffly-beaten whites, and bake in soufflé dishes set into a pan of warm water.

CHEESE SOUFFLÉ—XVI

Heat a cupful of milk with a pinch of soda. Add one-fourth pound of cheese chopped fine, with a teaspoonful of mustard, with cayenne, white pepper, and nutmeg to season. Thicken with two teaspoonfuls each of butter and flour rubbed together, and add three eggs well beaten. Pour into a buttered baking-dish, heat until firm, and serve.

CHEESE SOUFFLÉ—XVII

Cook two cupfuls of stale bread-crumbs and two cupfuls of milk to a smooth paste. Add one-fourth pound of grated cheese, season with salt and cayenne, take from the fire, add the yolks of four eggs well beaten, fold in the stiffly-beaten whites, turn into a buttered baking-dish, and bake for ten or fifteen minutes. Serve immediately.

CHEESE SOUFFLÉ—XVIII

Thicken a cupful of milk with two teaspoonfuls of flour rubbed smooth with a little of it. Add one-fourth pound of grated cheese and the

yolks of four eggs well beaten. Cook for a moment, take from the fire, fold in the stiffly-beaten whites, turn into a buttered baking-dish, and bake brown in a moderate oven.

CHEESE SOUFFLÉ—XIX

Heat a cupful of milk with a pinch of soda and thicken with a teaspoonful of cornstarch rubbed smooth with a little cold milk. Pour the hot mixture gradually upon four well-beaten eggs, mix thoroughly, add a tablespoonful of butter, salt, and cayenne to season, and a cupful of grated cheese. Mix thoroughly, pour into buttered custard cups, and bake in a quick oven until well puffed and brown, covering with paper until they begin to rise.

CHEESE SOUFFLÉ—XX

Melt a tablespoonful of butter and add two cupfuls of scalded milk. Thicken with two tablespoonfuls of flour, rubbed smooth with half a cupful of milk. Cool, and add the yolks of four eggs well beaten, with salt and pepper to season, and five ounces of grated cheese. Fold in the stiffly-beaten whites, turn into a buttered baking-dish, and bake for twenty minutes.

CHEESE SOUFFLÉ—XXI

Make a Cream Sauce of a cupful of milk and two teaspoonfuls each of butter and flour cooked together. Add eight tablespoonfuls of

grated cheese, a pinch each of salt and baking-soda, and a dash of paprika. Take from the fire, and add gradually the yolks of two eggs well beaten. Cool slightly, fold in the stiffly-beaten whites, bake brown, and serve immediately.

CHEESE SOUFFLÉ—XXII

Thicken a pint of Cream Sauce with the yolks of four eggs well beaten, season with salt, pepper, and cayenne, take from the fire, add a cupful of grated Parmesan cheese, and cool. Fold in the stiffly-beaten whites, pour into a buttered baking-dish, and bake in a moderate oven.

CHEESE SOUFFLÉ—XXIII

Thicken a pint of milk with a tablespoonful each of butter and flour and add one at a time the unbeaten yolks of five eggs. Take from the fire, cool, add five tablespoonfuls of grated cheese, and fold in the stiffly-beaten whites of five eggs. Bake in individual soufflé dishes in a pan of hot water until well puffed and browned, and serve immediately.

CHEESE SOUFFLÉ—XXIV

Make a Cream Sauce of a cupful of milk and two heaping teaspoonfuls each of butter and flour cooked together. Season with salt and pepper, add six ounces of grated Parmesan cheese, and the well-beaten yolks of six eggs.

Cool, fold in the stiffly-beaten whites, and bake in a buttered soufflé dish until well puffed and brown.

TOASTED CHEESE—I

Cover slices of toast with thin slices of cheese, spread with mustard, sprinkle with pepper, bake until the cheese is melted, and serve immediately.

TOASTED CHEESE—II

Arrange squares of buttered toast on a serving-dish, cover thickly with grated cheese, heat until the cheese melts, and serve immediately.

TOASTED CHEESE—III

Melt a cupful of grated cheese in half a cupful of cream, seasoning with cayenne. Take from the fire, add a teaspoonful of butter and the beaten yolk of an egg. Stir until well mixed, and serve on toast.

TOASTED CHEESE—IV

Season rich cheese with salt and cayenne and cook over boiling water until melted. Serve on buttered toast.

CHEESE TOAST—I

Lay slices of cold roast beef on buttered toast and spread with mustard and horseradish. Pour over hot cheese, which has been melted

in a double boiler with ale and seasoned with salt, pepper, and onion vinegar. Serve immediately.

CHEESE TOAST—II

Grate one-fourth pound of cheese and pound to a smooth paste with two tablespoonfuls of butter, the yolks of two eggs, and salt, mustard, and cayenne to season. Spread on toast and put into the oven for five minutes. Serve at once.

CHEESE TOAST—III

Season grated cheese with salt, cayenne, and mustard, spread on buttered toast, bake until the cheese is melted, and serve immediately.

CHEESE TOAST—IV

Grate three ounces of cheese and mix with it the beaten yolks of two eggs, one-fourth pound of bread crumbs, and three ounces of butter. Mix to a smooth paste with a teaspoonful of made mustard, and salt and pepper to season. Spread on buttered toast and brown in the oven.

CHEESE TOAST—V

Beat to a cream two eggs, three tablespoonfuls of grated cheese, a tablespoonful of melted butter, salt and cayenne to season, and a teaspoonful of flour rubbed smooth in a tablespoonful of cream. Mix thoroughly, spread on squares of buttered toast or crackers, and brown in a hot oven. A heaping tablespoonful of cooked

chopped tongue may be added. Mix thoroughly with a cupful of hot cream in which a bit of soda has been dissolved. Boil up once and pour over buttered toast.

CHEESE TOAST—VI

Beat an egg with three-fourths cupful of milk and pour over toasted slices of stale bread. Let stand until the liquid is absorbed. Arrange the bread on a buttered serving-dish. Cook in a double boiler half a pound of broken cheese, one-fourth cupful of milk, a tablespoonful and a half of butter, and salt and cayenne to season. Cook until smooth and creamy, stirring constantly, pour over the toast, heat for five minutes, and serve.

CHEESE TOAST—VII

Melt half a pound of broken cheese in a double boiler, with a tablespoonful of butter, a pinch of salt, and a dash of cayenne. Pour over buttered toast, brown with a salamander or under a gas flame, and serve.

CHEESE CREAM TOAST—I

Pour Cream Sauce over thin slices of buttered toast, cover thickly with grated cheese, and put in the oven until the cheese is melted.

CHEESE CREAM TOAST—II

Thicken a pint of milk with a tablespoonful of

cornstarch rubbed smooth in a little cold milk, add half a pound of grated cheese and a tablespoonful of butter. Cook until the cheese is melted, stirring constantly, and serve on toast. Or, fry a chopped onion in two tablespoonfuls of butter, add two tablespoonfuls of flour, cook to a smooth paste, add two or three cupfuls of milk, and cook until smooth, stirring constantly. Add one-fourth pound of grated cheese, stir until the cheese is melted, and serve on toast.

CHEESE AND SARDINE TOAST

Lay drained, skinned, and split sardines on thin slices of crisp buttered toast. Sprinkle with grated Parmesan cheese, heat thoroughly, and serve.

CHEESE AND TOMATOES

Heat thoroughly a can of tomatoes, a cupful of grated cheese, half an onion grated, a chopped green pepper, two tablespoonfuls of butter, and a teaspoonful of salt. Add two eggs well beaten, cook until creamy, and serve.

CHEESE AND TOMATO CREAM

Mix a pound of grated cheese with a cupful of stewed and strained tomato, a cupful of soft bread crumbs, a teaspoonful of salt, and a dash of cayenne. Rub the saucepan with cut garlic, turn in the mixture, and stir rapidly until hot and smooth. Serve immediately on toast.

CHEESE TIMBALES—I

Cook together two tablespoonfuls each of butter and flour, add half a cupful each of milk, cream, and white stock, and cook until thick, stirring constantly. Add half a pound of grated cheese with salt and paprika to season, and cook until the cheese is melted. Take from the fire and add the yolks of seven eggs and the whites of three well beaten. Turn into small buttered timbale moulds and bake in a pan of hot water until firm. Turn out and serve with Cream or Tomato Sauce.

CHEESE TIMBALES—II

Make a Cream Sauce of one cupful of cream, one tablespoonful of butter, and two teaspoonfuls of flour cooked together. Add five tablespoonfuls of grated Parmesan cheese, rub through a purée sieve, and cool. Add three well-beaten eggs, and salt and pepper to season. Turn into buttered timbale moulds, set into a pan of warm water, and bake for ten or fifteen minutes. Serve with Cheese Sauce.

CHEESE TIMBALES—III

Beat six eggs light with half a cupful of warm milk in which a pinch of soda has been dissolved, add five tablespoonfuls of grated cheese, and a pinch each of paprika and salt. Fill buttered timbale moulds and bake in a pan

of hot water until the egg is set. Turn out and serve with Tomato Sauce.

CHEESE TIMBALES—IV

Thicken a cupful of milk with two tablespoonfuls of flour rubbed smooth in a little cold milk. Take from the fire, add six tablespoonfuls of grated cheese, salt and pepper to season, and the beaten yolks of four eggs. Cook for a moment, take from the fire, fold in the stiffly-beaten whites, fill buttered custard cups, put into a pan of hot water, bake for fifteen minutes, and serve hot.

CHEESE WAFERS—I

Sprinkle small crackers with grated cheese, seasoned with cayenne, and bake until the cheese melts.

CHEESE WAFERS—II

Spread thin unsweetened wafers with butter, season with paprika and mustard, sprinkle with grated cheese, and brown in the oven. Serve hot.

CANAPES

I

Rub to a smooth paste four boned anchovies, the yolks of two hard-boiled eggs, two table-spoonfuls of butter, and a dash of paprika. Press through a sieve and spread on circles of fried bread. Lay a drained anchovy on each piece and fill in the centre with hard boiled yolk of egg. Garnish with minced parsley or capers.

II

Bone and skin anchovies and chop fine, seasoning with onion, parsley, and cayenne. Rub through a sieve. Cut large olives in two, remove the stones, and stuff with the anchovy mixture. Or, use the bottled olives stuffed with anchovies. Have ready small rounds of bread an inch thick and hollowed in the centre. Fry golden brown in butter, drain, and lay an olive in each hollow. Serve cold on lettuce with a little Mayonnaise.

III

Spread small circles of bread with butter

seasoned with anchovy paste and lay a cooked artichoke bottom on each piece. Decorate with chopped pickled cucumbers, capers, anchovies, and the whites and yolks of hard-boiled eggs. Pour a stiff Mayonnaise over the top of each, stick a pimola on each one and serve cold, garnishing with cress.

IV

Cover thin circles of fried and toasted bread with chopped hard-boiled eggs, lay a curled anchovy in the centre of each piece and serve either hot or cold, garnishing with minced parsley or capers.

V

Pound anchovies to a paste with butter, seasoning with lemon-juice and cayenne. Spread on rounds of bread fried in butter and curl an anchovy on each piece. Fill the centre with minced hard-boiled egg white and border with sifted yolk. Garnish with minced parsley around the edge. A thin shaving of smoked salmon may be used instead of the curled anchovy, and sardines, seasoned with lemon-juice, may be used instead of the anchovies, according to directions first given.

VI

Toast small squares of bread, spread with butter, and lay an anchovy on each piece, cover with

chopped hard-boiled egg, sprinkle with minced parsley, and serve.

VII

Rub butter to a cream and season with anchovy paste or add a pounded anchovy. Spread on small rounds of fried bread, lay a curled anchovy on each one, and fill the centre with chopped olives. Serve cold on a lettuce leaf.

VIII

Cut thin slices of bread into fancy shapes, toast, spread with butter, and lay a curled anchovy in the centre around half a pimola. Fill the spaces with the minced whites and sifted yolks of hard-boiled eggs and border with minced capers or parsley.

IX

Split anchovies, cut into strips and arrange on toast in lattice work, filling the spaces alternately with the chopped yolks and whites of hard-boiled eggs. Border with minced parsley and serve.

X

Rub butter to a smooth paste with enough anchovy paste to color and season highly. Spread on thin rounds of toast, and divide into quarters. Cover the quarters alternately with the powdered yolks and minced whites of hard-

boiled eggs, dividing the sections by split anchovies. Make a border of anchovy butter, using a pastry bag and tube.

XI

Serve pitted olives on rounds of fried bread with an anchovy curled around each olive. Fill the space to the edge with chopped olives or rings of hard-boiled eggs chopped separately. Garnish with cress.

XII

Rub skinned and boned anchovies to a paste with butter. Spread on rounds of fried or toasted bread, sprinkle with chopped olives and capers, and serve hot or cold.

XIII

Pound anchovies to a smooth paste with butter and spread on strips of fried bread. Lay a thin slice of smoked salmon on each one, sprinkle with chopped hard-boiled egg and parsley, and serve.

XIV

Fry small rounds of bread in clarified butter, sprinkle with grated cheese, season with salt and cayenne, and put in the oven until the cheese is melted. Fillets of anchovies may be laid on these canapes and they may be served hot or cold, garnishing with minced parsley.

XV

Rub three anchovies to a paste with a tablespoonful of butter, a teaspoonful of anchovy paste, and cayenne and grated nutmeg to season. Spread on strips of fried bread with a sardine on each one. Fill out to the edge with chopped hard-boiled eggs. Pound shrimps to a paste with butter, spread on rounds of fried bread and lay a shrimp on top of each. Garnish with chopped capers or parsley.

XVI

Pound anchovies to a smooth paste with butter and season with cayenne and lemon-juice. Spread on strips of toast or bread and lay strips of anchovy on each piece. Fill the spaces between with hard-boiled eggs chopped separately.

XVII

Hollow out the centres of bread cubes and toast or fry the shell thus made. Put an olive stuffed with anchovies into each hollow, cover with Mayonnaise, sprinkle with minced capers, and serve cold.

XVIII

Chop water-cress and pickles with the yolks of hard-boiled eggs and rub to a smooth paste with butter. Spread on strips of fried or toasted bread and lay an anchovy on each one.

XIX

Fry rounds of bread in butter, drain, cool, spread with anchovy pounded to a paste with butter, curl an anchovy on each piece, and sprinkle with minced olives.

XX

Spread strips of toast with anchovies pounded to a smooth paste with butter. Cover with chopped hard-boiled eggs, put an olive in the centre of each, sprinkle with capers, and garnish with cress.

XXI

Slice large tomatoes, cut circles of bread to fit and toast or fry the bread. Lay the tomato on each piece, put a pimola in the centre, curl an anchovy around it and border with stiff Mayonnaise, using the pastry bag and tube. Serve ice-cold.

XXII

Beat together two eggs, a tablespoonful of melted butter, a teaspoonful of anchovy sauce, and salt and cayenne to season. Add three tablespoonfuls of grated cheese and one tablespoonful of flour wet with cream. Spread thickly upon small slices of toast and bake until brown.

XXIII

Melt a tablespoonful of butter, season with cayenne, anchovy essence, and chopped capers; when boiling hot add two well-beaten eggs and stir until the eggs begin to set. Serve very hot on small rounds of buttered toast.

XXIV

Chop two hard-boiled eggs fine, mix to a smooth paste with melted butter, season with anchovy essence, and serve on small circles or squares of buttered toast.

XXV

Spread strips of fried bread with sardines or anchovies rubbed to a paste with butter, and lay a split sardine on each piece. Fill out to the edge with chopped olives and pickles, sprinkle with lemon-juice, and serve either hot or cold.

XXVI

Spread strips of toast with caviare rubbed to a smooth paste with butter, sprinkle with chopped water-cress, and serve cold.

XXVII

Heat caviare with enough cream to moisten, spread on rounds of fried or toasted bread, and sprinkle with hard-boiled egg yolks rubbed through a fine sieve. Garnish with cress.

XXVIII

Spread thin rounds of toasted rye-bread with caviare, seasoned with lemon-juice. Lay a slice of hard-boiled egg on each one and serve with a garnish of parsley.

XXIX

Heat caviare, moisten with cream, and serve on small circles of fried bread.

XXX

Heat two tablespoonfuls of caviare with a teaspoonful of lemon-juice and curry-powder and paprika to season. Serve on fried or toasted bread cut in fancy shapes.

XXXI

Spread thin squares of toast with caviare seasoned with lemon-juice, sprinkle with minced parsley, and border with chopped hard-boiled eggs. Garnish with lemon and parsley.

XXXII

Chop fine, olives, pimentos, and cucumber pickles. Season caviare with lemon-juice and spread upon circles of fried or toasted bread. Cover with a thin layer of the chopped mixture.

XXXIII

Spread butter upon thin round slices of rye-bread or Boston brown-bread and lay a thin slice of cucumber which has been dipped in French dressing on each piece. Remove the yolk from slices of hard-boiled egg, lay the ring of white on the cucumber, and fill the centre with caviare.

XXXIV

Season caviare with lemon-juice and spread upon rounds of toasted bread. Lay an oyster on each piece and serve on a plate with a garnish of cress and lemon.

XXXV

Mix caviare to a cream with lemon-juice and spread on buttered toast cut into squares or diamonds. Garnish with hard-boiled eggs, chopped separately, and sprinkle with minced onion. Skinned and boned anchovies may be used instead of caviare.

XXXVI

Season caviare with lemon-juice and put a scant teaspoonful in the centre of circles of fried or toasted bread. Surround with a ring of chopped hard-boiled egg yolks, then a ring of chopped cooked spinach, then the chopped whites, then with chopped beet pickles or olives. Serve ice-cold on lettuce.

XXXVII

Heat a can of caviare with a little melted butter, season with lemon-juice and cayenne, and serve on small squares of hot buttered toast.

XXXVIII

Fry small rounds of bread in butter, drain and cool. Chop water-cress very fine, rub it to a paste with butter and spread on the toast. Sprinkle with salt and paprika, cover with caviare seasoned with lemon-juice, and serve with a garnish of cress.

XXXIX

Chop fine the soft portions of cooked clams. Add the beaten yolk of an egg and enough soft bread-crumbs to make a smooth paste. Season with lemon-juice, black pepper, and melted butter. Spread on thick slices of brown-bread cut into fancy shapes, heat thoroughly, and serve.

XL

Rub grated cheese to a paste with butter and spread on strips of toast. Cover with bits of cooked crab-meat, marinated in seasoned oil and lemon-juice.

XLI

Spread thick rounds of fresh bread with butter and anchovy paste, cover with crab-meat,

sprinkle with minced green pepper, press firmly, and serve with a garnish of cress.

XLII

Toast small slices of bread and spread with butter creamed with the unbeaten white of egg, using a teaspoonful of egg-white to two tablespoonfuls of butter. Spread with creamed crab-meat seasoned with salt, cayenne, and lemon-juice, sprinkle with cheese, brown in the oven, and garnish with parsley. Lobster may be used instead of crab.

XLIII

Mix grated Parmesan cheese to a cream with half its weight of butter and season with red and white pepper. Spread on small rounds of bread toasted on the under side, cover with thick creamed crab-meat seasoned with onion-juice, and heat thoroughly in the oven.

XLIV

Make a sauce by thickening half a cupful of stock with butter and flour cooked together. Season with salt, onion-juice, and cayenne, and reheat cooked crab-meat in the sauce. Mix two ounces each of grated Parmesan and Swiss cheese and thicken with a tablespoonful each of butter and flour cooked together. Cool. Fry thin slices of bread in butter, cool, spread with the crab-meat, and put a ball of the cheese mixture in the

centre of each one. Bake for five minutes and serve.

XLV

Drain a can of artichoke bottoms and lay each one on a small circle of bread cut to fit and toasted. Cover each with caviare, sprinkle with chopped onion and chopped hard-boiled eggs, cover with Mayonnaise and put a pimola on each one.

XLVI

Season creamed crab-meat with salt, pepper, cayenne, allspice, tabasco and Worcestershire Sauce, and thicken with the beaten yolks of one or two eggs. Toast small squares of bread and cover each one with a slice of ham cut to fit. Cover with crab-meat and spread with grated cheese mixed to a paste with beaten egg yolk and seasoned with salt, Worcestershire, and tabasco. Bake in a buttered baking-dish until the cheese is brown, basting with melted butter.

XLVII

Chop water-cress fine, rub to a paste with butter, and spread on rounds of toast. Cover with caviare seasoned with lemon-juice.

XLVIII

Pound to a smooth paste four skinned and boned sardines, the yolks of two hard-boiled

eggs, two tablespoonfuls of butter, and a dash of paprika. Rub through a sieve and spread upon circles of fried or toasted bread. Divide into quarters and fill respectively with chopped egg-white, powdered yolk, minced olives, and beet pickle.

XLIX

Spread narrow strips of fried or toasted bread with butter, cream, and minced parsley. Lay on each piece a drained and skinned sardine seasoned with onion-juice. Serve on a plate garnished with cress and sliced lemon.

L

Rub to a smooth paste the yolks of hard-boiled eggs and an equal quantity of skinned and boned sardines, seasoning with lemon-juice. Spread on narrow strips of buttered toast and serve either hot or cold.

LI

Drain and skin boned sardines. Sauté in butter, season with salt, cayenne, and lemon-juice, and serve hot on small strips of buttered toast.

LII

Drain, skin, bone, and mash sardines. Rub to a smooth paste, moistening with melted butter and lemon-juice. Spread on small circles of

bread, lay a ring of hard-boiled egg-white in the centre, fill the space with minced olive and surround with the sifted yolk. Serve with cress or parsley.

LIII

Drain, skin, and bone sardines. Rub to a smooth paste with butter, seasoning with Worcestershire and cayenne. Stuff olives with the sardine mixture and put in the centre of small rounds of toast, or spread the sardine mixture on the toast and put a pimola in the centre. Surround the olive with a border of chopped hard-boiled whites.

LIV

Spread circles of fried bread with sardine paste and arrange on top in circles to resemble a rosette, rows of chopped hard-boiled egg and chopped pickle.

LV

Lay a round slice of buttered toast on a lettuce leaf and put two skinned and boned sardines on each piece. Season with lemon-juice, mushroom catsup, and tabasco sauce, and serve.

LVI

Toast small circles of rye-bread, spread with butter, and lay a slice of tomato on each. Cover with sardine paste, mixed with chopped hard-

boiled eggs, spread with thick Mayonnaise, cover with minced parsley or olives or capers, and serve very cold.

LVII

Toast small slices of rye-bread and spread with sardines, pounded to a paste and rubbed smooth with butter. Arrange alternate rows of chopped hard-boiled egg-yolks and whites, garnish with parsley and serve.

LVIII

Hollow out the centres of cubes of bread, rub with butter, and brown in the oven. Mash eight skinned and boned sardines and heat in a sauce made of a tablespoonful each of butter and flour and a little boiling water. Season with a teaspoonful each of Worcestershire sauce and anchovy paste, fill the shells, and serve, garnishing with sliced lemon.

LIX

Cut thin slices of bread into crescents, and toast. Rub sardines to a paste with melted butter and lemon-juice, seasoning with salt and tabasco sauce. Butter the toast, spread with the sardine mixture, cover and bake until very hot. Or, dip drained sardines in egg and crumbs, fry in deep fat, and serve on strips of fried or toasted bread, garnishing with lemon and parsley.

LX

Chop oysters fine and cook to a smooth paste with crumbs and cream, seasoning with butter, salt, and pepper. Serve hot on rounds of fried bread, garnishing with minced parsley.

LXI

Pound to a smooth paste eight skinned and boned sardines, the yolks of three hard-boiled eggs, and sufficient butter to make smooth. Season with minced chives and parsley, mustard, pepper, and tarragon vinegar. Spread on rounds of fried bread and lay a sardine on each piece. Garnish with slices of olives or capers.

LXII

Rub boned and skinned sardines to a paste with butter and the yolks of hard-boiled eggs, seasoning with chopped pickle and parsley, lemon-juice, and mustard. Spread the paste on rounds or strips of fried bread, lay a skinned and boned sardine on each piece, heat thoroughly and serve.

LXIII

Spread circles of fried bread with cooked lobster rubbed to a smooth paste with butter. Lay a well-trimmed piece of lobster-meat in the centre of each, having previously marinated it in seasoned oil and lemon-juice. Garnish with capers and minced parsley.

LXIV

Cream one-fourth pound of butter with a tablespoonful of minced parsley, six pounded anchovies, two tablespoonfuls of minced capers and a little chopped cooked spinach. Spread on circles of toast, cover with cooked lobster rubbed to a smooth paste with a little butter and seasoned with paprika. Lay upon it a circle cut from leaf lettuce and a star or round of cooked beet. Put a star of Mayonnaise on the meat with a pastry tube.

LXV

Pound lobster coral with the green fat and mix with the powdered yolks of hard-boiled eggs. Season with lemon-juice and paprika and spread on small crackers or strips of bread which may be toasted if desired.

LXVI

Rub boiled lobster-meat to a smooth paste with a little oil, and season with salt, pepper, cayenne, and vinegar or lemon-juice. Spread on small pieces of toast and border with chopped hard-boiled egg, inside a border of minced parsley. Stick an olive upright in the centre, garnish with capers, and serve with lemon quarters.

LXVII

Toast six squares of bread. Beat the whites

of four eggs to a stiff froth and make a border around each piece, using a pastry bag and tube. Bake brown in a quick oven, fill the centre with creamed fish or meat, and serve very hot.

LXVIII

Marinate cooked lobster in French dressing, drain, and rub to a smooth paste with butter. Spread on rounds of fried bread, garnish with capers or olives and serve.

LXIX

Split four hard-boiled eggs, remove the yolks, and chop them with two or three anchovies, three truffles, six capers, salt, pepper, and cayenne to season, and a teaspoonful of tarragon vinegar. Fill the halves of eggs with this mixture, place each one on a piece of fried bread, heat thoroughly, and serve.

LXX

Rub chopped cooked lobster-meat to a smooth paste, with cream and butter, adding a chopped anchovy and salt and pepper to taste. Add two or three tablespoonfuls of chopped watercress, and mix thoroughly. Spread on small slices of bread which have been toasted and buttered, sprinkle with crumbs and bake.

LXXI

Spread strips of bread with boiled lobster

rubbed to a paste with butter and cover with bits of cooked lobster marinated in seasoned oil and lemon-juice.

LXXII

Spread circles of fried bread with anchovy paste and lay a thin strip of smoked salmon on each one.

LXXIII

Cut thin slices of smoked salmon to fit small rounds of buttered toast, season with pepper, cover with buttered paper, and heat thoroughly. Serve with a garnish of parsley.

LXXIV

Pound shrimps to a paste with butter and spread on rounds or strips of fried bread. Lay a shrimp on each piece, coiling it around a pimola, and cover the rest of the canape with chopped hard-boiled egg or parsley.

LXXV

Put a square of prepared Bismarck herring on a small square of fried or toasted bread, and surround with strips of pimento.

LXXVI

Heat chopped boiled ham with cream and rub to a paste, seasoning with paprika. Spread on

rounds of fried bread, sprinkle with grated cheese, and heat until the cheese melts.

LXXVII

Rub to a paste with butter either pâté de foie gras or chopped cucumber. Spread on strips of toasted bread and cover with chopped sweet-breads, cress, and celery mixed with Mayonnaise. Garnish with cooked asparagus tips.

LXXVIII

Chop the soft parts of a dozen oysters and add one tablespoonful each of chopped capers and pickles, two tablespoonfuls of horseradish, and salt and pepper to season. Spread on strips of toast, cover with Mayonnaise seasoned with Worcestershire, and serve cold.

LXXIX

Spread rounds of fried bread with anchovy paste and cover with Mayonnaise to which has been added chopped capers, olives, and onion. Garnish with cress and serve cold.

LXXX

Spread thin strips of buttered bread or toast with anchovy paste and sprinkle with paprika.

LXXXI

Dip thin slices of toast in clarified butter,

drain, spread with anchovy paste, garnish with minced olives or parsley, and serve.

LXXXII

Spread strips of fried bread with anchovy paste. Arrange on top alternate rows of the yolks and whites of hard-boiled eggs chopped fine.

LXXXIII

Fry small rounds of bread, spread with anchovy paste, lay a slice of tomato on each and serve ice cold, garnishing with cress or parsley.

LXXXIV

Fry strips of bread in oil, spread with anchovy paste, sprinkle with minced parsley and serve hot.

LXXXV

Spread anchovy paste on strips of fried bread and arrange in alternate rows chopped hard-boiled eggs, sliced pickles or capers, and sifted yolk. If another color is desired, use chopped pickled beets.

LXXXVI

Beat two eggs with two ounces of grated Parmesan cheese, cook until thick, and cool. Spread rounds of fried bread with anchovy paste, then

with a layer of the cheese mixture, and put a pimola on each one. Garnish with cress and serve cold.

LXXXVII

Dip rounds of bread in melted butter, then in grated Parmesan cheese. Sprinkle with grated American cheese and minced ham. Heat thoroughly and serve.

LXXXVIII

Pound minced cooked ham to a smooth paste, moistening with cream or milk. Season to taste, spread on rounds of fried or toasted bread, and sprinkle with grated Parmesan cheese.

LXXXIX

Fry strips of stale bread in butter, spread with mustard, sprinkle with cheese, and put into a hot oven until the cheese is melted. Serve immediately.

XC

Cover narrow strips of fried or toasted bread with cooked asparagus of the same length. Spread with Mayonnaise, sprinkle with minced parsley, and serve.

XCI

Sprinkle rounds of fried bread with grated

cheese, heat until the cheese melts, and serve very hot.

XCII

Make a sauce of a tablespoonful of butter, a teaspoonful of corn-meal rubbed smooth in a little milk, a pint of milk, a teaspoonful each of anchovy sauce and vinegar, and pepper and salt to season. Reheat chopped boiled eggs in the sauce and serve on small rounds of fried bread.

XCIII

Mix minced tongue to a paste with the beaten yolks of eggs, seasoning with salt, pepper, and minced parsley. Heat thoroughly, spread on rounds of toast, sprinkle with crumbs, and brown.

XCIV

Boil bits of beef marrow for one minute in salted water, drain and serve on rounds of fried bread, sprinkling with minced parsley and salt and pepper.

XCV

Spread rounds of fried bread with caviare seasoned with lemon-juice, lay a slice of hard-boiled egg on each one, and sprinkle with chopped cress.

XCVI

Dip thin slices of bread in melted butter, sprinkle with grated Parmesan, and garnish with cooked ham or tongue cut into fancy shapes.

XCVII

Cover rounds of toasted bread with slices of boiled ham cut to fit, spread with mustard, sprinkle with crumbs and grated cheese, and bake for ten minutes.

XCVIII

Mix to a smooth paste four tablespoonfuls of grated cheese, a tablespoonful each of butter and cream, and salt and pepper to season. Remove the centres from cubes or cylinders of bread, fill with the cheese mixture, and bake for five minutes. Serve hot.

XCIX

Cut thick slices of bread into crescents or strips. Fry in butter, cover with grated cheese, sprinkle with salt, pepper, and cayenne, and bake until the cheese is soft. Or, spread toast with French mustard and melted butter, sprinkle with grated cheese, season with salt, pepper, and cayenne, and bake until the cheese is soft.

C

Chop fine cooked smoked tongue and the white

meat of chicken. Rub to a smooth paste with butter, seasoning with English mustard, grated cheese, and cayenne. Rub through a sieve, spread on small pieces of toast, cut into fancy shapes, and garnish with capers and chopped pickle.

CI

Rub chopped ham to a smooth paste, moistening with cream, milk, or melted butter. Spread on small rounds of fried bread, sprinkle with grated Parmesan cheese and cayenne, and brown in a hot oven.

CII

Spread small strips of bread with butter and sprinkle with salt and paprika. Cover with grated cheese, bake until the cheese softens, and serve immediately.

CIII

Butter small rounds of toast, cover with thin slices of Swiss cheese or sprinkle with grated Swiss cheese, brown in the oven, and serve hot.

CIV

Spread grated cheese on small rounds of bread seasoned with salt and cayenne and bake until the cheese is melted. The bread may be spread with French mustard before the cheese is put on.

CV

Cut thick cubes of bread and hollow out the centre. Mix grated cheese with beaten egg-white, season with salt and paprika, fill the shells with the mixture, bake for ten minutes, and serve immediately. Or, fry the shells in butter and fill with mashed cooked chicken liver mixed with cream and thickened with the yolk of egg. Season with salt, paprika, and lemon-juice, sprinkle with minced parsley, and serve.

CVI

Fry thin slices of bacon until crisp, drain, and serve each one on a strip of toast the same size.

CVII

Rub through a sieve half a cupful each of chopped cooked ham and chicken, half a cupful of butter, a teaspoonful of curry-powder, two tablespoonfuls of Chutney, and salt and pepper to taste. Spread on rounds of fried or toasted bread and garnish with hard-boiled eggs chopped separately.

CVIII

Season grated cheese with salt and pepper, spread on rounds of fried bread, and heat until the cheese is melted.

CIX

Mix a cupful of grated cheese with the beaten white of an egg, and salt and cayenne to season. Remove the centre from cubes of bread, fill with the cheese mixture, and bake for ten minutes. Serve hot.

CX

Rub two chicken livers to a smooth paste with butter, seasoning with salt and paprika, spread on rounds of fried bread, and serve hot.

CXI

Mix equal quantities of minced cooked chicken, ham, or tongue with a little very thick Cream Sauce. Season with curry-powder and lemon-juice. Spread on small rounds of toast and serve hot, or make sandwiches of toast with the mixture between.

SANDWICH FILLINGS

1. One-fourth pound of cooked chicken and two ounces of cooked ham chopped fine and seasoned with curry-powder. Heat the sandwiches and serve a ball of Parmesan cheese mixed with butter on top of each. Add pounded anchovies to the chicken if desired.

2. Anchovies pounded to a smooth paste with butter.

3. Chopped tongue and hard-boiled eggs, seasoned with salt, cayenne, and mustard, and moistened with cream.

4. Grated cheese rubbed to a paste with butter.

5. Grated cheese and chopped hard-boiled egg mixed with butter and seasoned with salt and pepper.

6. Roquefort cheese rubbed to a paste with butter and seasoned with salt, pepper, and minced parsley or chives, or both.

7. Thin slices of chicken and ham with mustard between.

8. Thin slices of smoked goose breast covered with chopped hard-boiled eggs seasoned with salt, pepper, and lemon-juice.

9. Pâté de foie gras rubbed to a paste with butter.

10. Thin slices of roast pork or veal seasoned with pepper, salt, and mustard, and covered with thin slices of pickles cut lengthwise.

11. Sardines rubbed to a paste with butter and an anchovy, seasoning with salt, pepper, mace, and cayenne.

12. Thin slices of German sausage.

13. Chopped cooked ham or corned beef or tongue mixed with some of the fat and seasoned with salt and mustard. Rub to a paste with butter.

14. Shrimps rubbed to a paste with butter, seasoned with salt, cayenne, and tarragon.

15. Chopped cooked turkey and celery seasoned with salt and pepper and mixed with chopped hard-boiled eggs.

16. Chopped cold roast veal and hard-boiled eggs seasoned with salt, pepper, made mustard, and tarragon vinegar.

17. Grated cheese rubbed to a paste with butter and seasoned with tarragon vinegar and made mustard.

18. Sardines and chopped hard-boiled eggs rubbed to a paste with butter and seasoned with salt, pepper, and minced parsley.

19. Chopped ham mixed with creamed butter and red pepper and mustard to season. Chopped hard-boiled eggs may be added.

20. Thin slices of cold boiled ham spread with mustard.

21. Chopped chicken cooked to a paste with butter and cream.

22. Sardines rubbed to a paste with lemon-juice and spread on lettuce leaves.

23. Chopped water-cress and hard-boiled eggs rubbed to a paste with butter and seasoned with salt, pepper, and lemon-juice.

24. Chopped hard-boiled eggs seasoned with salt, pepper, and grated nutmeg.

25. Chopped cooked beef tongue and boiled or canned mushrooms seasoned with mustard.

26. Grated cheese and chopped hard-boiled eggs rubbed to a paste with butter and seasoned with salt, pepper, mustard, and vinegar. The whites of the eggs may be omitted, also the vinegar.

27. Cold baked beans mashed to a paste and seasoned with mustard. Chopped celery may be added.

28. Thin slices of bananas, spreading the bread with Mayonnaise.

29. Chopped walnuts seasoned with salt.

30. Chopped celery, using bread spread with Mayonnaise.

31. Thin slices of cheese, or grated cheese, using brown bread if desired.

32. Chopped olives and cream or cottage cheese, using brown bread if desired.

33. Cottage cheese and lettuce leaves.

34. Jellied chicken cut in thin slices.

35. Softened sweet chocolate.

36. Fresh figs split.

37. Chopped or split dates. Chopped nuts or preserved ginger may be added.

38. Chopped hard-boiled eggs and cold cooked fish seasoned with salt and pepper, and rubbed to a paste with butter and cream.

39. Potted ham and chopped celery mixed with Mayonnaise.

40. Chopped ham seasoned with chopped pickle and mustard.

41. Jelly.

42. Lettuce leaves and Mayonnaise or boiled dressing.

43. Mashed cooked fowl's liver and mashed boiled chestnuts mixed with melted butter and seasoned with salt, pepper, and lemon-juice.

44. Nasturtium petals seasoned lightly with salt. A few young leaves may be added.

45. Equal parts of grated Swiss cheese and chopped English walnuts seasoned with salt and cayenne.

46. Chopped olives and celery seasoned with tomato catsup, mustard, chopped pickle, and salt and pepper.

47. Chopped oysters cooked to a smooth paste with cracker dust and cream, and thickened with the beaten whites of eggs. Season with salt, pepper, and butter, and cool.

48. Split fried oysters, using rye or brown bread. Season with mustard if desired.

49. Roasted peanuts pounded to a paste and mixed with butter or Mayonnaise.

50. Chop seeded raisins.

51. Grated ham.
52. Cream cheese and chopped olives mixed with Mayonnaise.
53. Chopped sardines rubbed to a paste with lemon-juice. Mix with minced ham if desired.
54. Cottage cheese seasoned with mustard, using rye bread.
55. Sliced hard-boiled eggs and chopped olives, spreading the bread with Mayonnaise.
56. Slices of ripe tomatoes, using rounds of bread spread with Mayonnaise.
57. Chopped cooked sweetbreads mixed to a paste with melted butter and seasoned with pepper and salt. Minced ham may be added.
58. Chopped water-cress seasoned with salt and mixed with butter or Mayonnaise.
59. Chopped anchovies and hard-boiled eggs rubbed to a paste with butter and seasoned with grated nutmeg.
60. Scraped raw beef seasoned highly. Toast the sandwiches after making.
61. Chopped celery and hard-boiled eggs mixed with Mayonnaise.
62. Thin slices of cheese seasoned with salt, cayenne, and mustard.
63. Chopped chicken and parboiled oysters seasoned with salt and pepper and rubbed to a paste with melted butter.
64. Mix a cupful each of chopped chicken and celery with very thick Cream Sauce, season with onion-juice and salt and add the stiffly-beaten whites of two eggs. Season with salt

and cook in a double boiler without boiling. Season with lemon-juice and melted butter. Mould, chill, and cut into slices.

65. Chopped chicken and ham mixed with Mayonnaise.

66. Chopped chicken and almonds mixed with cream. Season with salt and paprika.

67. Chopped chicken and English walnuts mixed with cream. Season with salt and paprika.

68. Cook together five teaspoonfuls of powdered sugar, two of cocoa, and two of boiling water, seasoning with vanilla. Cool before using.

69. Grated cheese and chopped hard-boiled eggs mixed to a paste with butter and seasoned with salt, pepper, and mustard.

70. Chopped hard-boiled eggs mixed to a paste with melted butter, and lettuce leaves.

71. Chopped cress mixed with butter, using brown bread.

72. Chopped roast beef, tongue, ham, and turkey in equal quantities, seasoned with chopped olives and pickle and mixed with Mayonnaise or boiled dressing.

73. Cold cooked fish mixed with Mayonnaise and seasoned with salt and pepper.

74. Chopped chicken mixed with chopped olives, pickle, and capers, seasoned with tarragon vinegar and mixed with Mayonnaise.

75. Jam, preserves, marmalade, or fresh or canned fruit, chopped fine.

76. Lettuce leaves dipped in French dressing, and thin slices of cream cheese.

77. Lettuce leaves dipped in French dressing.

78. Chopped cooked meat seasoned with salt, pepper, and mustard, and moistened with milk, cream, or sherry.

79. Chopped cooked meat mixed with Mayonnaise.

80. Chopped cress mixed with Mayonnaise.

81. Chopped cooked salmon mixed with Mayonnaise and seasoned with minced capers and chives.

82. Canned salmon seasoned with salt, lemon-juice and tomato catsup, mixed to a paste with butter.

83. Split sardines, sprinkled with lemon-juice, and minced parsley.

84. Chopped sardines, hard-boiled eggs, and olives seasoned with salt, mustard, and lemon-juice.

85. Chopped anchovies and hard-boiled eggs seasoned with minced capers and parsley, made mustard and tarragon vinegar, rubbed to a paste with oil.

86. Chopped hard-boiled eggs seasoned with chopped pickles and capers and mixed to a paste with Mayonnaise.

87. Thin slices of cucumber dipped in French dressing.

88. Thin slices of tomato dipped in French dressing or spread with Mayonnaise.

89. Chopped hard-boiled eggs and veal sea-

soned with salt, pepper, and catsup, and rubbed to a paste with butter.

90. Chopped ham and olives seasoned with mustard and minced parsley and rubbed to a paste with French dressing.

91. Chopped chicken and mushrooms mixed with chopped English walnuts and melted butter. Season with pepper and salt and use whole-wheat bread.

92. Chopped roast lamb seasoned with minced olives, tomato catsup, and salt and pepper. Mix with Mayonnaise.

93. Chopped rare roast beef seasoned with salt, pepper, and horseradish. Use graham bread if desired.

94. Chopped hard-boiled eggs moistened with French dressing and seasoned with mustard and tabasco sauce. Use graham bread if desired.

95. Cream cheese mixed with chopped English walnuts.

96. Chopped peanuts mixed with cream cheese and seasoned with salt.

97. Chopped water-cress and cottage cheese seasoned with salt, pepper, and vinegar.

98. Cottage cheese and lettuce leaves dipped in French dressing.

99. Sardines mashed with butter and seasoned with lemon-juice and tabasco sauce.

100. Canned salmon and the yolks of hard-boiled eggs mixed with Mayonnaise or boiled dressing. Use brown bread.

101. Chopped olives mixed with Mayonnaise.

102. Chopped hard-boiled eggs, olives, and pimentos, seasoned with grated onion and mixed with Mayonnaise.

103. Chopped chicken or veal, seasoned with salt, pepper, and onion-juice, and mixed with Mayonnaise. Use lettuce leaves also.

104. Chopped seeded raisins and candied lemon-peel moistened with lemon-juice.

105. Melt grated chocolate with a little butter, season with sugar, cool, and moisten with cream.

106. Chopped dates and nuts, seasoned with salt and mixed with creamed butter. Figs may be used instead of dates.

107. Soft cream cheese and chopped crystallized ginger. Use ginger bread.

108. Hot buttered toast and marmalade.

109. Lettuce spread with Mayonnaise.

110. Chopped cooked sweetbreads moistened with cream, seasoned with salt, cayenne, and lemon-juice.

111. Chopped cooked lobster seasoned with tabasco, lemon-juice, and oil.

112. Hot broiled ham and hot toast.

113. Chopped cooked tongue seasoned with salt, pepper, cayenne, and mustard, and rubbed to a paste with butter. Or, mix the seasoning with the butter and use thin slices of tongue.

114. Mint jelly to which whipped cream may be added just before it stiffens. Cool and cut into thin slices.

115. Chopped olives mixed with butter and seasoned with anchovy paste.

116. A slice each of chicken and ham or bacon and a lettuce leaf. Use toast and put a slice of tomato on top with a little Mayonnaise if desired. Spread the toast with butter or Mayonnaise.

117. Ham and chicken seasoned with minced olives and white pepper and moistened with oil.

118. Chopped hard-boiled eggs and olives moistened with melted butter.

119. Chopped nasturtiums, capers, and mutton, mixed with Mayonnaise.

120. Chopped beef and cress or parsley.

121. Chopped chicken and ham or tongue seasoned with curry-powder and moistened with Cream Sauce. Serve hot and use toast.

122. Chopped salmon seasoned with minced capers and mixed with Mayonnaise.

123. Cream cheese and jam or marmalade, using brown bread.

124. Fill cream puff shells with chicken salad.

125. Fill cream puff shells with whipped cream mixed with jam.

126. Chopped meat or chicken, seasoned with lemon-juice and mustard and moistened with butter and cream. Use brown bread.

127. Chopped hard-boiled eggs and grated cheese seasoned with salt, pepper, mustard, and vinegar or lemon-juice and moistened with melted butter.

128. Grated cheese and chopped celery moistened with whipped cream.

129. Cottage cheese and chopped water-cress rubbed to a paste with butter.

130. Chopped figs and raisins.

131. Potted ham moistened with vinegar and seasoned with mustard.

132. Chopped ham and hard-boiled eggs seasoned with mustard and cayenne.

133. Chopped sardines and hard-boiled eggs seasoned with mustard and horseradish.

134. Grated cheese, chopped celery, and olives, moistened with melted butter.

135. Chop fine three sardines, a cupful of boiled ham and three small cucumber pickles. Add a teaspoonful each of mustard, catsup, and vinegar, and season with salt and cayenne.

136. Chopped English walnuts mixed with Mayonnaise.

137. Pâté de foie gras.

138. Chopped lobster seasoned with tabasco, lemon-juice, and oil mixed with chopped cucumber.

139. Chopped pickled lambs' tongues seasoned with minced capers or pimento and moistened with butter.

140. Chopped ham and hard-boiled eggs seasoned with mustard, onion-juice, and minced capers, and mixed to a paste with butter.

141. Chopped chicken and hard-boiled egg-yolks seasoned with minced parsley, grated onion and celery-salt and moistened with butter.

142. Melt a teaspoonful of butter, add a cupful of grated cheese and salt, mustard, cayenne,

and paprika to season. Stir until the cheese is melted, then add the yolks of two eggs, beaten with a cupful of milk, cream, or stewed and strained tomatoes. Cool before using.

143. Cream cheese and lettuce leaves and chopped olives and pimentos mixed with Mayonnaise.

144. Mix grated Edam cheese with chopped salted nuts and butter and season with pepper.

145. Chopped hard-boiled eggs, seasoned with anchovy paste and mixed with Mayonnaise. Use rye bread.

146. Cooked and mashed shad roe, seasoned with chopped pickle and mixed with Mayonnaise.

147. Chopped cooked fish and pickle mixed with Mayonnaise.

148. Sliced hard-boiled eggs seasoned with salt, pepper, and minced parsley. Add lettuce and Mayonnaise if desired.

149. Chopped hard-boiled eggs mixed with Mayonnaise or Cream Sauce.

150. Lettuce, cress, and Mayonnaise.

151. Chopped cooked lobster and shredded lettuce.

152. Cottage cheese and chopped olives seasoned with mustard and mixed with Mayonnaise. Chopped pimentos may be added.

153. Thin slices of Gruyère cheese. Spread with mustard and sprinkle with salt and pepper.

154. Grated cheese mixed to a paste with but-

ter. Season with salt, mustard, paprika, anchovy paste, and vinegar.

156. Chopped mixed nuts, seasoned with salt.

157. Chopped roast pork and Mayonnaise. Or, Worcestershire or tomato catsup.

158. Potted ham, tongue, or chicken separately or mixed. Add Mayonnaise or boiled dressing or tomato catsup if desired.

159. Sliced chicken and Mayonnaise.

160. Chopped hard-boiled eggs, Mayonnaise, and lettuce leaves.

161. Grated cheese mixed with chili sauce or tomato catsup.

162. Chopped Swiss cheese and an equal quantity of chopped nuts, seasoned with salt and cayenne.

163. Apple sauce seasoned with nutmeg or cinnamon and moistened with whipped cream.

164. Slices of lemon jelly thickly moulded with chopped nuts, dates, figs, and bananas.

165. Nut butter moistened with cream and seasoned with salt and paprika.

166. Chopped hard-boiled eggs, anchovies, and lobster seasoned with salt, pepper, lemon-juice, and Worcestershire. Use brown bread and lettuce leaves.

167. Chopped cooked fish and hard-boiled eggs moistened with cream and seasoned with minced parsley and Worcestershire.

168. Sardines rubbed to a paste with Worcestershire and lemon-juice.

169. Canned salmon rubbed to a paste with

lemon-juice and chopped hard-boiled egg yolks. Season with salt and cayenne and use lettuce leaves or cress.

170. Strawberries rubbed to a paste with butter and confectioner's sugar and seasoned with lemon-juice.

171. Water-cress dipped in French dressing. Cream cheese or French mustard may be added.

172. Chopped dates, nuts, figs, and raisins. Use graham bread and season with salt.

173. Chopped meat and celery mixed with Tartar Sauce.

174. Anchovies rubbed to a smooth paste with butter, sliced hard-boiled eggs, and cress. Use brown bread.

175. Mash cooked chicken liver, as much chopped olives, and Mayonnaise.

176. Salmon mixed with Mayonnaise and sliced cucumbers.

177. Sliced cucumbers and bread spread with Mayonnaise. Or, cucumbers dipped in French dressing.

178. Chopped candied cherries moistened with orange juice or maraschino.

179. Crab apple jelly. Use whole wheat bread, spread with thick cream and season with salt.

180. Orange marmalade.

181. Chopped dates and half as much pecans mixed to a paste with butter.

182. Figs preserved in cordial. Drain and mash to a paste.

183. Cold stewed mushrooms split. Use entire wheat bread.

184. Lobster salad.

185. Chicken salad.

186. Baked beans seasoned with horseradish or tomato catsup, onion-juice, made mustard, minced parsley, and celery.

187. Chopped celery and apples, nuts or olives, mixed with Mayonnaise.

188. Cream cheese and Roquefort cheese rubbed to a paste with cream and seasoned with paprika.

189. Cream cheese, minced olives, and lettuce leaves dipped in French dressing.

190. Cottage cheese seasoned with anchovy paste and paprika or minced parsley.

191. Sliced cucumbers dipped in French dressing and sprinkled with minced chives.

192. Chopped hard-boiled eggs seasoned with salt, paprika, and celery leaves or mustard and mixed with melted butter.

193. Chopped water-cress or endive mixed with chopped hard-boiled eggs and French dressing or Mayonnaise.

194. Chopped cooked ham or tongue and veal seasoned with vinegar, tabasco, mustard, and horseradish or tomato catsup, and mixed with Mayonnaise.

195. Grated cheese mixed with minced olives and butter, seasoning with salt, paprika, mustard, vinegar, and anchovy paste.

196. Nasturtium blossoms mixed with Mayonnaise.

197. Chopped mixed nuts mixed with Mayonnaise.

198. Split fried kidneys and lettuce leaves dipped in French dressing.

199. Pâté de foie gras and chopped chicken and lettuce leaves dipped in French dressing.

200. Sardines and chopped olives or pickles seasoned with lemon-juice and mixed with butter.

201. Chopped chicken, lamb, or veal seasoned with grated cheese, mustard, salt, and paprika and moistened with cream. Lettuce leaves dipped in French dressing.

202. Mashed shrimps seasoned with lemon-juice and mixed with Mayonnaise.

203. Tartar Sauce and lettuce leaves dipped in French dressing.

204. Chopped chicken and sweetbreads seasoned with minced truffles and mixed with Mayonnaise.

205. Sliced bananas seasoned with maraschino, grape-, or lemon-juice. Spread the bread with thick cream sweetened with honey.

206. Bananas mashed with red raspberries, sweetened to taste, and moistened with cream.

207. Grated cocoanut, chopped nuts, and sugar, moistened with rose water or lemon-juice and mixed with cream.

208. Chopped dates and English walnuts mixed with cream.

209. Jelly, jam, or marmalade mixed with chopped nuts.

210. Candied orange peel and preserved ginger chopped fine and mixed with cream.

211. Chopped maraschino cherries and nuts.

212. Minced preserved ginger and kumquats.

213. Chopped cucumbers mixed with Mayonnaise.

214. Minced boiled ham mixed with Tartar Sauce.

215. The yolks of hard-boiled eggs rubbed to a paste with butter and seasoned with anchovy paste.

216. Split fried oysters and lettuce leaves dipped in Mayonnaise.

217. Preserved ginger sliced very thin.

218. Chopped figs cooked to a paste with a little boiling water and seasoned with lemon-juice. Cool and sprinkle with chopped peanuts.

219. Quince jelly and chopped English walnuts.

220. Hot roast beef and lettuce leaves. Use butter seasoned with mustard.

221. Anchovies and chopped olives.

222. Pounded anchovies mixed with the yolks of hard-boiled eggs, seasoning with curry powder, grated Parmesan cheese, and cayenne, and moistening with cream.

223. Thin slices of cold roast beef and tomatoes. Spread the bread with grated horseradish mixed with Mayonnaise.

224. Thin slices of beef or mutton and tomato. Spread the bread with Mayonnaise mixed with minced olives.

225. Cold roast beef, lettuce leaves, and sliced cucumbers.

226. Sardines and chopped olives rubbed to a paste with butter and seasoned with lemon-juice.

227. Sardines and minced parsley seasoned with lemon-juice and cayenne and rubbed smooth with butter.

228. Dates and figs chopped fine and seasoned with lemon-juice. Add chopped nuts if desired.

229. Minced ginger and candied orange peel mixed with cream cheese and moistened with cream.

230. Candied orange peel chopped fine and moistened with cream.

231. Candied cherries chopped fine and moistened with cream.

232. Roquefort cheese rubbed to a paste with oil and butter, seasoning with salt and cayenne.

233. Chopped chicken and minced olives mixed with Mayonnaise.

234. Salmon rubbed to a paste with melted butter and seasoned with salt, pepper, and Worcestershire, and sliced cucumbers dipped in French dressing. Add minced onion if desired.

235. Chopped chicken and ham mixed with pounded anchovies, Mayonnaise, and chopped olives.

236. Chopped hard-boiled eggs and anchovies mixed to a paste with Mayonnaise.

237. Chopped tongue and ham rubbed to a

paste with butter and seasoned with chopped truffles, paprika, lemon-juice, and onion-juice. Add water-cress or lettuce leaves if desired.

238. Chopped chicken and ham cooked to a smooth paste with butter and oyster liquor, seasoning with mace and onion-juice. Cool and spread on graham bread.

239. Chopped tongue and ham heated with three tablespoonfuls each of butter and oil, seasoning with paprika and mustard. Thicken with the beaten yolks of eggs, and cool.

240. Chopped hard-boiled eggs and pickles rubbed to a paste with butter.

241. Chopped celery and hard-boiled eggs mixed with Mayonnaise.

242. Lettuce leaves or cress spread with Mayonnaise. Use graham bread.

243. Chopped candied cherries, peaches, and apricots moistened with melted butter.

244. Chopped raisins moistened with butter.

245. Thin slices of cooked sausages, lettuce leaves, and cucumber pickles.

246. Chopped roast beef seasoned with celery salt, tomato catsup, Worcestershire sauce, melted butter, and onion-juice.

247. Chopped mutton seasoned with salt, paprika, and tomato catsup. Spread the bread with Mayonnaise mixed with minced capers.

248. Grated cheese rubbed to a paste with chicken stock.

249. Thin slices of corned beef spread with mustard.

- 250. Smoked or pickled tongue.
- 251. Herring chopped with boiled eggs.
- 252. Chopped veal and hard-boiled eggs seasoned with mustard.
- 253. Chopped tongue and pickles.
- 254. Mashed cooked fowl livers seasoned with onion-juice and Worcestershire.
- 255. Chopped ham heated with cream and butter and thickened with the beaten yolks of eggs. Season with cayenne and cool.
- 256. Cream cheese seasoned with caraway seed.
- 257. Chopped roast goose seasoned with catsup and minced pickle.
- 258. Chopped ham and chicken, moistened with cream and butter, and seasoned with grated cheese.
- 259. Thin slices of chicken and broiled ham and lettuce leaves. Use toast and put a slice of tomato on each sandwich.
- 260. Chopped marrons glace moistened with whipped cream.
- 261. Chopped peanuts moistened with whipped cream.
- 262. Chopped dates and nuts moistened with cream.
- 263. Chopped green peppers mixed with cream cheese.
- 264. Chopped chicken and peanuts mixed with Mayonnaise.
- 265. Grated cheese mixed to a paste with butter and seasoned with mustard and Worcestershire.

266. Chopped oysters mixed with melted butter and cream and thickened with beaten egg whites and cracker dust, seasoning with salt, pepper, lemon-juice, and nutmeg. Cook, cool, and mix with chopped celery before using.

267. Chopped figs cooked to a paste and seasoned with lemon-juice. Sprinkle thickly with chopped nuts.

268. Chopped olives and celery seasoned with salt, pepper, mustard, catsup, and minced pickle.

269. Thin slices of Swiss cheese. Use rye bread.

270. Chopped chicken and green peppers mixed with Mayonnaise.

271. Chopped sweetbreads mixed with Mayonnaise.

272. Pâté de foie gras and chopped hard-boiled eggs seasoned with grated onion.

273. Grated Swiss cheese and chopped English walnuts seasoned with salt and paprika.

274. Cottage cheese and freshly grated coconut seasoned with salt and moistened with cream.

275. Chopped figs and peanuts seasoned with lemon-juice.

276. Chopped cooked prunes seasoned with lemon-juice. Chopped nuts may be added if desired.

277. Chopped peanuts moistened with boiling water and thickened with corn-starch. Season with salt and cool.

278. Chopped Brazil nuts rubbed to a paste with butter.

279. Chopped Roquefort cheese and olives mixed with peanut butter.

280. Chopped veal, apples, celery, and nuts mixed with Mayonnaise.

281. Dates, figs, and nuts seasoned with lemon-juice and moistened with hot water.

282. Chopped ginger moistened with cream.

283. Candied orange peel and cherries chopped fine.

284. Chopped olives and anchovies mixed with lemon-juice. Use brown bread.

285. Anchovies, hard-boiled yolks of eggs seasoned with grated cheese, cayenne, and curry powder, and moistened with cream.

286. Cold roast beef and sliced tomatoes. Spread the bread with Mayonnaise mixed with horseradish.

287. Chopped olives with Mayonnaise, sliced beef or mutton, and tomato.

288. Flaked salmon jellied in well-seasoned chicken stock.

289. Sweetbreads and Mayonnaise.

290. Chopped shrimps rubbed to a paste with oil and seasoned with lemon-juice, paprika, celery salt, and Worcestershire.

291. Chopped raw oysters seasoned with salt, pepper, and tabasco with lettuce leaves.

292. Salmon cooked in stock and chopped with shallots and parsley. Rub to a paste with French dressing.

- 293. Mashed shad roe and chopped pickle.
- 294. Mashed shrimps seasoned with lemon-juice and mixed with Mayonnaise.
- 295. Chopped anchovies, pickles, and capers mixed with hard-boiled egg yolks and butter seasoned with mustard. Use graham bread.
- 296. Mashed sardines and hard-boiled egg yolks rubbed to a paste with butter and seasoned with lemon-juice and minced olives.
- 297. Chopped nuts and olives mixed with Mayonnaise and lettuce leaves. Use brown bread.
- 298. Chopped hard-boiled eggs mixed with Mayonnaise and spread on lettuce leaves.
- 299. Pimentos and lettuce leaves. Spread the bread with Mayonnaise.
- 300. Sliced tomato and shredded lettuce seasoned with salt, pepper, and lemon-juice.
- 301. Chopped boiled eggs and potatoes mixed with Mayonnaise.
- 302. Baked beans mashed to a paste, seasoned with horseradish, chopped celery, mustard, and onion-juice.
- 303. Chopped olives and capers mixed to a paste with butter, and seasoned with paprika and celery salt. Use rye bread.
- 304. Chopped celery, olives, and nuts mixed with Mayonnaise.
- 305. Chopped cucumbers and chives mixed with French dressing.
- 306. Chopped apples, celery, and white grapes seasoned with oil and lemon-juice.

307. Chopped green pepper mixed with Mayonnaise and seasoned with grated onion.

308. Freshly grated horseradish seasoned with lemon-juice and rubbed to a paste with butter.

309. Boiled salsify rubbed to a paste with cream and seasoned with anchovy sauce and cayenne.

310. Chopped cooked spinach, parsley, and capers rubbed to a paste with butter.

311. Chopped cooked lobster and fried mushrooms, seasoned with salt, pepper, onion-juice, tomato catsup, and lemon-juice.

312. Thin slices of Spanish onion soaked for an hour in ice-water.

313. Chopped ripe olives mixed with Mayonnaise.

314. Chopped cooked spinach and hard-boiled eggs mixed with Tartar Sauce.

315. Thin slices of tomatoes dipped in French dressing.

316. Chopped apples and celery mixed with French dressing or Mayonnaise.

317. Chopped ham and veal seasoned with mustard and tabasco sauce.

318. Thin slices of fried bacon.

319. Chopped roast beef seasoned with salt, tomato catsup, Worcestershire, and onion-juice, rubbed smooth with melted butter.

320. Chopped chicken and tongue seasoned with paprika and celery salt and mixed with Mayonnaise.

321. Chopped chicken and ham seasoned with minced truffles, salt, pepper, mustard, and mushroom or tomato catsup.

322. Chopped chicken and hard-boiled egg yolks mixed with French dressing and seasoned with minced parsley, celery salt, and lemon-juice.

323. Chopped ham and chopped mustard pickles moistened with the dressing.

324. Fried chicken livers cooked soft in chicken stock with a slice of onion and mashed with melted butter, and salt, paprika, mustard, and curry powder to season.

325. Chopped veal and tongue seasoned with anchovy essence and lemon-juice and mixed with melted butter.

326. Chopped roast mutton seasoned with grated cheese and mustard and moistened with cream. Use with lettuce leaves dipped in French dressing.

327. Thin slices of turkey and fried bacon on toast spread with Mayonnaise.

328. Chopped chicken and celery mixed with Mayonnaise.

328. Chopped mutton seasoned with salt, paprika, tomato catsup, and minced capers. Mix with Mayonnaise.

330. Boiled calf's liver mashed with melted butter and cream and seasoned with poultry seasoning.

331. Chopped chicken seasoned with grated cheese, salt, paprika, and mustard and moistened with cream.

332. Chopped boiled tongue seasoned with minced capers, pickles, parsley and onion, mixed with melted butter.

333. Chopped celery and chicken mixed with French dressing.

334. Chopped chicken livers and olives mixed with Mayonnaise.

335. Chopped sweetbreads and cucumbers or celery mixed with Mayonnaise.

336. Chopped veal and tongue seasoned with horseradish and mixed with Mayonnaise.

337. Chopped chicken and sweetbreads seasoned with minced truffles and mixed with Mayonnaise.

338. Chopped candied cherries and seeded raisins seasoned with sherry and lemon-juice.

339. Chopped ginger moistened with orange-juice.

340. Chopped Chutney seasoned with mustard and lemon-juice and rubbed to a paste with butter.

341. Currant jelly.

342. Chopped almonds mixed with cream or almond paste. Use brown bread.

343. Chopped apples, celery, and chestnuts seasoned with mustard and paprika and mixed to a paste with butter.

344. Chopped peanuts moistened with wine.

345. Chopped olives and peanut butter seasoned with lemon-juice and salt.

346. Chopped pecans mixed with Mayonnaise. Use whole wheat bread.

347. Thin slices of Swiss cheese spread with mustard.

348. Cottage cheese seasoned with anchovy essence and paprika. Spread on graham bread.

349. Cream cheese rubbed to a paste with currant jelly.

350. Cottage cheese seasoned with salt, melted butter, and mustard, and moistened with cream.

351. Grated cheese seasoned with anchovy paste, mustard, salt, and tabasco and rubbed to a paste with cream.

352. Roquefort cheese and cream cheese rubbed to a paste with cream and seasoned with paprika.

353. Chopped pimentos mixed with Mayonnaise, lettuce leaves, and cream cheese. Use brown bread.

354. Cottage cheese seasoned with mustard and chopped olives and mixed with Mayonnaise.

355. Cream cheese seasoned with tabasco and Worcestershire and rubbed to a paste with butter.

356. Grated cheese mixed with the yolks of hard-boiled eggs and seasoned with salt, paprika, and made mustard. Rub to a paste with oil.

BACK TALK

When this book was begun, the author planned to give to each salad, sandwich filling, and canape a nice name which would look well in print, not be too hard to pronounce, and, at the same time, give no idea of any ingredient in the dish. It soon became evident, however, that naming all the freight cars in the United States would be an easier job.

If any industrious reader should happen to think of about 1500 nice names, please send 'em in, or write 'em down on the following pages.

O. G.

INDEX

ADDITIONAL RECIPES, 398-407

ASPIC, 44-49

Chicken, 47

Cucumber, I, II, 47-48

Plain, I-VIII, 44-46

Quick, 47

To clear, 47

Tomato, plain, I-III, 48-49; border, 49

BACK TALK, 397

CANAPES, I-CXI, 343-369

CHEESE AND NUT SALADS, 262-273

Almond, I-III, 268

Cheese, I-XX, 262-266

Cheese and Nut, I, II, 266-267

Chestnut, I-VII, 268-270

Nut, I-IV, 267

Peanut, I, II, 270

Pecan, I-IV, 270-271

Walnut, I-VI, 271-273

CHEESE DISHES, 274-342

Auditorium, 274

Balls, I-XI, 274-276

Biscuits, I-V, 277-278

Bread Sticks, 321

Cakes, I-III, 278

Charlotte, 283

Cottage, I, II, 279

Crackers, I-V, 280-281

Creamed, I-III, 282-283

Croquettes, I-IX, 285-287

Croustades, I-III, 284

CHEESE DISHES,—*Continued.*

- Crusts, 279
- Custard, I-V, 281-282
- Cutlets, 283
- Dates, stuffed with, 288
- Dessert, 288
- Deville, I, II, 288
- Deville Biscuit, 288
- Dream Cakes, 287
- Dumplings, 289
- English Monkey, I-III, 289-290
- Escalloped, plain, I-III, 290; with eggs, 291
- Fingers, I-VII, 292-294
- Fondue, I-XVIII, 294-299
- Fritters, I-IV, 291-292
- Gnocchi, I, II, 300
- Golden Buck, I-VI, 300-302
- Mock Crab, 302
- Nut, 302
- Omelet, I-VI, 302-304
- Paste, 305
- Patties, I-IV, 304-305
- Potted, 305
- Pudding, I-V, 306-307
- Puffs, I-IV, 307-308
- Ramekins, I-III, 309
- Roasted, I-II, 310
- Scallops, 321
- Schmierkase, 321
- Scramble, I, II, 322
- Slippers, 279
- Soufflé, I-XXIV, 329-336
- Spanish, 322
- Straws, I-XXVII, 322-329
- Timbales, I-IV, 341-342
- Toast, plain, I-VII, 337-339; cream, I, II, 339; with sardines, 340
- Toasted, I-IV, 337
- Wafers, I, II, 342
- with tomatoes, plain, 340; creamed, 340

DRESSINGS, 1-44

- Bacon, 41
- Boiled, I-LXII, 8-26
- Cheese, 41
- Club, 40
- Cream, sweet, I-XVI, 27-31; sour, I-VII, 31-32; whipped, I-VI, 32-33
- Curry, 40
- Egg, I-XVII, 34-38
- French, plain, 6; with seasoning, 6; for fruit, 7
- German, 39
- Italian, 40
- Mayonnaise, plain, 7; arrowroot, 41; English, 42; jelly, I, II, 39; potato, 39
- Mustard, 42
- Potato, 39
- Ravigote, 41
- Remoulade, I-III, 42-43
- Sidney Smith's, 43
- Sweet, 38
- Vinaigrette, 40

EGG SALADS, 252-261**FISH SALADS, 50-87**

- Anchovy, plain, I, II, 50; with egg, I, II, 50; with peppers, 51; with potato, 51
- Clam, plain, 51; with celery, 51; with grapefruit, 52
- Crab, plain, I-III, 52; with celery, I-III, 52-53; with egg, 53-54; mock, 54; soft shell, 54
- Crawfish, I-II, 54
- Dumas, 55
- Frogs' legs, 59
- Halibut, I-V, 59-60
- Herring, I-XI, 60-63
- Jellied, 58
- Lobster, I-XVI, 64-67
- Mackerel, 67

FISH SALADS.—*Continued.*

Mussel, I-IV, 68

Nos. I-X, 55-57

Oyster, plain, I-XVII, 69-72; with chicken,
72; with sweetbread, 73

Oyster-crab, 73

Prawn, I, II; 73

Russian, I, II, 74

Salmagundi, I, II, 78

Salmon, plain, I-XII, 74-77; with cucum-
ber, 78; moulded, 77

Salt, 59

Sardine, I-XI, 78-80

Scallop, I-VII, 81-82

Shad Roe, plain, I-VIII, 82-84; with cucum-
bers, 84Shrimp, plain, I-VI, 84-85; with asparagus,
85; with cress, 86; with cucumber, 86;
with tomato, 86

Sturgeon, 86

Tonno, 87

White-fish, fresh, I, II, 87; smoked, 87

with macaroni, 58

with onion, 58

with oysters, 58

with potato, 58

FRUIT SALADS, 226-253

Alligator Pear, I-IV, 226

Apple, I-XIV, 227-229

Apricot, I, II, 230

Banana, I-IV, 230-231

Cantaloupe, I, II, 231

Cherry, I-X, 231-234

Cumquat, 234

Currant, 234

Fruit, 234

Grape, I-VII, 234-236

Grapefruit, I-VIII, 236-238

Macédoine, I-IX, 238-240

FRUIT SALADS,—*Continued.*

- Orange, I-XXI, 241-245
- Peach, I-VIII, 246-247
- Pear, I-III, 247-248
- Pineapple, I-XI, 248-250
- Quince, 250
- Strawberry, 250
- Watermelon, 251

MEAT SALADS, 88-124

- Bacon, I, II, 88
- Beef, I-XVI, 88-91
- Calf's brain, I, II, 100
- Calf's head, 100
- Chicken, plain, I-XXXI, 92-99; Dutch, 100;
jellied, 99
- Duck, I-III, 101
- Dutch, I-III, 102
- Game, I, II, 102-103
- Goose, I, II, 103
- Ham, plain, I-VIII, 103-104; with potato,
105
- Lamb, I-III, 105
- Liver, I-III, 106
- Mutton, 106
- Partridge, I, II, 107-108
- Pâté de foie gras, I, II, 107
- Pigs' feet, I, II, 108
- Pork, 108
- Rabbit, I, II, 108-109
- Russian, I-XIV, 109-113
- Swedish, 117
- Sweetbread, I-XXII, 113-117,
- Tongue, I-X, 118-120
- Tripe, I-VI, 120-121
- Turkey, I-VII, 121-122
- Veal, I-X, 122-124
- with potato, I, II, 106-107

PROPER SALADS AND OTHERS, 1-5

RABBITS, 310

RABBITS,—*Continued.*

Bacon, 310
 Noodle, 311
 Oyster, 311
 Tomato, 311
 Welsh, I-XXXIV, 311-320
 Yorkshire, 310

SANDWICH FILLINGS, Nos. I-CCCLVI, 370-396

VEGETABLE SALADS, 125

Artichoke, I-XI, 125-127
 Asparagus, plain, I-XII, 127-129; à la vinaigrette, 129; in aspic, 129
 Bean, plain, I-XIV, 130-132; red, 132; string, I-XIII, 132-134
 Beet, plain, I-XXIV, 135-139; stuffed, I-VIII, 139-140
 Broccoli, 141
 Brussels sprouts, I-VI, 141-142
 Cabbage, I-XVII, 142-145
 Carrot, I-III, 145
 Cauliflower, I-XII, 146-147
 Celery, plain, I-XXV, 148-152; jelly, I, II, 152-153; root, I-IV, 153-154
 Chiccorry, I, II, 154
 Chiffonade, I-VIII, 154-156
 Club, 156
 Corn, 156
 Creole, 158
 Cress, I-VII, 158
 Cucumber, plain I-XXIII, 158-162; jelly, I, II, 162-163; stuffed, I-VII, 163-164
 Dandelion, I-III, 164
 Dumas, 165
 Egg-plant, 166
 Endive, I-VI, 165-166
 Escarole, I, II, 166
 German, I-III, 166-167
 Jardinière, 167
 Jellyed, 224

VEGETABLE SALADS,—*Continued.*

- Lentil, 170
- Lettuce, plain, I-XIII, 167-170; German,
170
- Macédoine, plain, I-XXVII, 170-176; jellied,
I, II, 176
- Mushroom, I-III, 177
- Okra, I-III, 177-178
- Onion, I-VIII, 178-179
- Parsnip, 179
- Pea, plain, I-IX, 180-182; jellied, 182
- Pepper, I-IX, 182-184
- Pimento, I-III, 180
- Pompadour, 180
- Potato, I-LXIV, 184-198
- Radish, I-III, 198-199
- Russian I-XV, 199-203
- Salsify, I-VII, 203-204
- Spinach, I-VI, 205-206
- Squash, 204
- Sweet Potato, I-III, 206
- Tomato, plain, I-XXXVII, 207-213; frozen,
I-III, 222; jelly, I-IX, 219-222; stuffed,
I-XXXII, 214-219
- Topsy-turvy, 224
- Turnip, plain, I-IV; jellied, 223
- Waldorf, I, II, 225

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